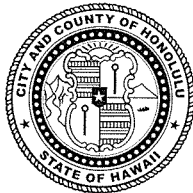


DEPARTMENT OF PLANNING AND PERMITTING
CITY AND COUNTY OF HONOLULU

650 SOUTH KING STREET, 7TH FLOOR • HONOLULU, HAWAII 96813
TELEPHONE: (808) 768-8000 • FAX: (808) 768-6041
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MUFI HANNEMANN
MAYOR



DAVID K. TANOUE
DIRECTOR

ROBERT M. SUMITOMO
DEPUTY DIRECTOR

2010/SMA-18(ST)

June 15, 2010

The Honorable Todd K. Apo, Chair
and Members
Honolulu City Council
530 South King Street, Room 202
Honolulu, Hawaii 96813

RECEIVED
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2010 JUN 15 AM 9:05

Dear Chair Apo and Councilmembers:

Subject: Application for a Special Management Area Use Permit No. 2010/SMA-18
Applicant: Kapiolani Community College, University of Hawaii
Landowner: Department of Land and Natural Resources, State of Hawaii
Location: 4500 Diamond Head Road – Diamond Head
Tax Map Key: 3-1-42: 11
Acceptance Date: April 8, 2010

We recommend that this application for a Special Management Area Use Permit for a new culinary instructional facility at the former Fort Ruger Cannon Club site be APPROVED, subject to conditions relating to rockfall hazards, landscaping, grading, historic sites, and standard conditions regarding approvals of other government agencies and project modification. The project consists of the construction of 11 buildings, including a teaching restaurant, two demonstration auditoriums, two instructional laboratories, classroom, administration, student lounge, maintenance and storage buildings, various courtyards, three parking lots, and landscaping.

Attached for your consideration are: the project report, draft resolution, and the record of the public hearing held on May 24, 2010. Eight representatives of the applicant were present and four members of the public offered testimony in support of the proposal.

Pursuant to Chapter 25, Revised Ordinances of Honolulu, the City Council must act within 60 calendar days after the receipt of the agency's findings and recommendations; however, the City Council may extend this period of time upon receipt of a request from the applicant for an extension. The extension is not automatic, and thus, if an extension of time is not requested in a timely manner, the application may be filed due to the Council's time deadline.

The Honorable Todd K. Apo, Chair
and Members
June 15, 2010
Page 2

Should you have any questions, please contact Steve Tagawa of our staff at 768-8024.

Very truly yours,

A handwritten signature in black ink, appearing to read 'David K. Tanoue', with a long horizontal line extending to the right.

David K. Tanoue, Director
Department of Planning and Permitting

DKT:nt

Attachments

cc: Mufi Hannemann, Mayor
Kirk W. Caldwell, Managing Director
Corporation Counsel
Public Hearings Officer
Kapiolani Community College, University of Hawaii
PBR Hawaii and Associates, Inc.
DLNR-SHPD

KCC-CIPcctrs

DEPARTMENT OF PLANNING AND PERMITTING
OF THE CITY AND COUNTY OF HONOLULU

STATE OF HAWAII

IN THE MATTER OF THE APPLICATION)	FILE NO. 2010/SMA-18 (ST)
)	
OF)	
)	
KAPIOLANI COMMUNITY COLLEGE)	
UNIVERSITY OF HAWAII)	
)	
FOR A)	
)	
SPECIAL MANAGEMENT AREA USE PERMIT)	
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FINDINGS OF FACT, CONCLUSIONS OF LAW

AND RECOMMENDATION

I. APPLICATION

A. Basic Information

APPLICANT:	Kapiolani Community College, University of Hawaii
LANDOWNER:	Department of Land and Natural Resources, State of Hawaii
LOCATION:	4500 Diamond Head Road - Diamond Head
TAX MAP KEY:	3-1-42: 11 (Exhibit B)
LAND AREA:	7.878 Acres
EXISTING USE:	Vacant Land
SURROUNDING LAND USES:	Residential, State Monument, Community College
STATE LAND USE DISTRICT:	Urban District
ZONING:	F-1 Military and Federal Preservation P-2 General Preservation District (Exhibit C)

- B. Proposal: The applicant seeks to expand its culinary instructional program at Kapiolani Community College (KCC) with the construction of a new instructional facility [the Culinary Institute of the Pacific (CIP)] and campus on the former Fort Ruger Cannon Club site on Diamond Head Road (Exhibits D, E, and F).

Background: About 400 students are currently enrolled in the KCC two-year culinary program, which is housed in the 'Ohelo and 'Ohi'a Buildings on the existing 44-acre Diamond Head campus (Tax Map Key 3-1-42: portion 9 and 31) which is about 600 feet east of the site. The existing culinary program facilities include 10 kitchens, a 130-seat demonstration auditorium, a restaurant, banquet rooms, and computer labs, as well as showers and locker rooms for culinary arts students. The total enrollment at the KCC campus, which consists of 20 buildings, is about 9,200 students; there are also 553 full and part-time faculty, lecturers, and staff.

The CIP was established in 2000 as a University of Hawaii Community College system-wide consortium, made up of seven culinary arts programs located on six campuses on Oahu, Maui, Kauai, and the Big Island. In 2003, a strategic plan for a four-year baccalaureate program for advanced culinary education was designed to prepare graduates to obtain executive level positions in the food service industry. The former Fort Ruger Cannon Club site was selected as the site for this advanced culinary program.

The new CIP campus will consist of 11 buildings, with a total of 43,425 square feet in floor area, including the following:

PROPOSED STRUCTURE	FUNCTION	FLOOR AREA (Square feet)	HEIGHT (Feet)
1. Teaching Restaurant	Operational teaching facility	11,311	24.5
2. Classroom Building	Instructional classroom space	3,156	24.5
3. Auditorium	Competition demonstration space	5,719	24.5
4. Pre-Function Auditorium	Pre-function demonstration	2,194	24.5
5. Administration	Administrative and faculty operations	3,569	24.5
6. Asian and Multi-Function Laboratory	Instructional and classroom space	6,615	22.5
7. Baking and Pastry Laboratory	Instructional and classroom space	4,954	22.5
8. Building Plant	Maintenance and operations	2,880	15
9. Student Lounge	Student support	1,783	24.5
10. Storage Building	Facility support	952	15
11. Imu Pit Storage	Facility support	292	9
TOTAL		43,425	

* Entry Pavilion (225 square feet) not counted for Special Management Area evaluation.

The campus includes three parking lots: a lower main parking lot with an entry to the west, an upper parking lot, and a service parking lot with a separate entry at the east end of the site. The upper and lower lots would feature circular turnarounds with drop-off and pick-up curbs. There would be courtyards between each of the structures with extensive landscaping (Exhibits G to M).

The new facility is within the Special Management Area (SMA), and therefore requires approval of a Major SMA Use Permit (SMP) from the City Council. The applicant indicates that construction will cost \$45 million, and take at least two years to construct after the last development permit is obtained. If the SMP is approved, the applicant will need to obtain a new Plan Review Use (PRU) Permit for a major modification of PRU Permit No.87/PRU-3 to expand the existing KCC Diamond Head Campus.

II. FINDINGS OF FACT

On the basis of the evidence presented, the Director has found:

- A. Description of Site/Surrounding Uses: The 7.878-acre site is an irregular polygon on the northern slopes of Diamond Head (Exhibit A). It slopes moderately upward from Diamond Head Road, from an elevation of 170 feet to about 210 feet above sea level. The site is vacant, except for pavement, concrete slabs, walkways and stairways, with grass and brush vegetation and some trees on the lower slope (Exhibits E and F). Beyond the site, the slope continues to the rim of Diamond Head Crater, about 450 feet above mean sea level. A survey of the hillside above the site revealed surface boulders and rock outcroppings. According to the survey, dangerous rockfall conditions were not observed; however, some small boulders (less than two feet in diameter) can be anticipated to fall on occasion.

The site was formerly the Army Fort Ruger Cannon Club, which was built in 1945 as a social club for officers. Consisting of a total of nine structures, including a dining room, dance hall and kitchen, six officer's quarters, and a guard shack, the Cannon Club operated for more than 50 years until its closure in 1997. The last remaining structures were lost to a fire and were removed in 2003.

The site is zoned F-1 Military and Federal Preservation and P-2 General Preservation Districts. On April 23, 2001, the site was transferred to the State of Hawaii via Executive Order No. 3918. As land removed from Federal jurisdiction, it is subject to the development standards of the P-2 General Preservation District under the Land Use Ordinance (LUO). The transfer to the State also makes the site Ceded 5(c) Lands under the State Constitution, from which the Office of Hawaiian Affairs (OHA) receives a portion of all revenues generated (OHA letter dated May 12, 2008). The site is in the State Urban District. There is also a 17-foot street setback (for road widening) along the mauka side of Diamond Head Road.

Adjacent areas to the west (Trousseau and Wauke Streets) are in residential use. The area across Diamond Head Road is also in residential use. About 600 feet to the east is the existing 44-acre KCC Diamond Head campus, off Makapuu Avenue.

- B. Compliance with Special Management Area Ordinance: The site is in the Special Management Area (SMA) established by Chapter 25, Revised Ordinances of Honolulu (ROH). Therefore, the proposed project requires an SMA Use Permit.
- C. Environmental Review Requirements: The impacts of the proposed improvements were assessed in an Environmental Assessment (EA) prepared pursuant to the State Environmental Impact Statement (EIS) regulations, Title 11, Chapter 200, Hawaii Administrative Rules and Chapter 343, Hawaii Revised Statutes. A Finding of No Significant Impact was issued by the University of Hawaii on March 6, 2009, which was published in the Office of Environmental Quality Control's Environmental Notice on March 23, 2009.
- D. Flood District: The site is designated within the Flood Hazard Zone X, as determined by the Federal Flood Insurance Rate Map (Community Panel No. 1500C00370 E, November 20, 2000), which is an area determined to be outside the 500-year flood plain. The site is not within the Civil Defense Tsunami Evacuation Zone.

- E. Permit History: On March 13, 1987, the Department of Land Utilization [now the Department of Planning and Permitting (DPP)] granted a minor Diamond Head Special District Permit (No. 87/DH-11) for the renovation of the Cannon Club.

On May 24, 1989, the Honolulu City Council approved PRU Permit No. 87/PRU-3 (Resolution No. 89-155) authorizing the existing KCC campus consisting of 20 buildings on 44 acres of land. On June 21, 1989, the City Council approved SMA Use Permit No. 88/SMA-70 (Resolution No. 89-152) for the same development on Tax Map Key 3-1-42: portion of 9 and 31.

On September 21, 1990, the DPP granted a minor Diamond Head Special District Permit (No. 90/DH-15) for the expansion of the Cannon Club.

The Cannon Club was officially closed in 1997.

- F. Other Permits and Approvals:

1. Plan Review Use (PRU) - The development of the 7.878-acre CIP site is considered a major modification of the KCC facilities approved by Permit No. 87/PRU-3; and therefore it requires City Council approval of a new PRU permit.
2. Diamond Head Special District - The site is within the core area of the Diamond Head Special District and will require a major Special District Permit from the DPP.
3. Grading, Stockpiling, and Building Permits - The site preparation and construction of the proposed project is estimated to require about 13,130 cubic yards of new earthwork. Therefore grading, stockpiling, and building permits from the DPP will be required.

- G. Public Agency Comments: During the EA process, the following agencies provided comments on the proposal.

State - Department of Land and Natural Resources (State Historic Preservation Division), Department of Health (DOH), and Office of Hawaiian Affairs.

These agencies' written comments and the applicant's corresponding response letters were included in the Final EA and are on file at the DPP. The comments relevant to SMA concerns and issues are discussed in the ANALYSIS section of this report and/or made a condition of the DPP recommendation.

- H. Community Comments: Upon acceptance of the application for processing, informational notices were sent by the DPP to various community organizations, public officials, the Neighborhood Board, and property owners within 300 feet of the project site. The DPP received no correspondence either in support of or in opposition to the project.
- I. Public Hearing: The DPP held a public hearing on May 24, 2010, at Paki Hale, 3840 Paki Avenue, Honolulu, Oahu. Eight representatives of the applicant were present. Four members from the public presented oral testimony.

III. ANALYSIS

The proposed project was reviewed in accordance with the Special Management Area (SMA) objectives, policies, and review guidelines established by Chapter 25, ROH.

- A. Coastal and Flood Hazards: The site is in the Flood Hazard Zone X, which indicates areas outside the 500-year flood plain, and is not in the Civil Defense (CD) Tsunami Evacuation Zone. Therefore, since there are no flood hazard requirements for the site under the Land Use Ordinance (LUO), a Special Management Area Use Permit (SMP) condition is not necessary.
- B. Alteration of Landforms: Most of the soil on the site is Makalapa Clay, 6 to 12 percent slopes. Runoff on this type of soil is slow to medium, and the erosion hazard is slight to moderate. The soil in the lowest area of the site is Molokai silty clay loam, 3 to 7 percent slope. This soil is well drained with slow runoff on moderate slopes and has moderate permeability. This soil type is ideal for a storm water detention pond.

The site was previously graded and tiered for the construction of the former Cannon Club facility (Exhibits E and F). The proposed project will utilize the existing topography for the new facilities, including the roads and parking areas, to minimize the amount of new grading necessary. However, new earthwork is estimated at 13,130 cubic yards. The DPP Civil Engineering Branch, in its grading and stockpiling permitting process, evaluates drainage and erosion impacts which could affect nearshore water quality. It also mandates the use of Best Management Practices (BMP), such as the use of berms, silt fences, and dust screens along the perimeter of the project site to prevent soil loss due to storm events.

A rockfall analysis conducted for the site concluded that there is a limited potential for rockfalls from the slopes of Diamond Head. It determined that a standard six-foot high chain-link fence placed upslope of new structures should be sufficient to intercept the relatively small-sized rocks which might fall on occasion.

Therefore, the applicant should be required to eliminate any rockfall hazards, including but not limited to installation of a six-foot high chain-link fence or any other appropriate falling rock barrier, upslope of all new structures as a condition of the SMP.

- C. Drainage: The site contains existing drainage systems that consist of natural swales, concrete cut-off ditches, drain lines, and man-made grass swales. Natural swales carry runoff from the lip of Diamond Head Crater, at an elevation of approximately 450 feet, through the existing Cannon Club location. Cut-off ditches along the perimeter of the site intercept the off-site runoff and convey the flow via a series of inlets and reinforced concrete pipes (RCP) to the lower section of the site. The lowest area of the site, near Trousseau Street, contains the remnants of a grass swale. The area has not been maintained and is filled with debris. Archived plans indicate that the swale discharged to a 30-inch RCP drain line, which connected to a 4 x 4-foot box culvert under Diamond Head Road; however, there is no evidence of an inlet to the box culvert. There is a 24-inch RCP which crosses Diamond Head Road near the driveway that leads up to the Cannon Club facility, but like the other existing on-site drainage systems, it is no longer operational.

The hydrologic analysis done for the site was based on the premise that the entire site would drain to a single point; the lowest point of the site at the catch basin on Diamond Head Road at the intersection with Trousseau Street. It included a total area of about 17.2 acres. The total storm water drainage flow for the existing conditions is approximately 32.3 cubic feet per second (cfs). Preliminary calculations show that storm water drainage will only increase by 1.0 cfs for the overall drainage area (which will need to be recalculated in a subsequent drainage report). However, the two existing drain line connections at Diamond Head Road can be reused (i.e., the 30-inch RCP with the 4 x 4-foot box culvert and the 24-inch RCP). All other drain lines on-site should be excavated and removed or filled and abandoned in-place. A cut-off ditch along the upper boundary of the site could divert off-site runoff around the site so that it will not need to be treated for storm water quality, unlike the on-site runoff. That ditch would then discharge into the underground system that connects to the City system in Diamond Head Road. Storm-water quality requirements can be met by either detaining storm-water long enough to allow pollutants to settle, by use of filtration or infiltration methods, or a combination of both.

As mentioned above, the DPP Civil Engineering Branch requires the use of BMP and the evaluation of drainage conditions to prevent drainage and erosion problems during and after construction. Therefore, the applicant should be required to obtain grading and/or stockpiling permits as a condition of SMP approval.

D. Solid and Liquid Waste Disposal:

1. Solid Waste - Solid waste (trash) generated by the new facility is estimated to be 637 pounds per day, which does not include solid waste which will be recycled. A private collection service will collect and dispose of the waste generated at the site at an approved municipal waste facility. Therefore, a separate SMP condition is not necessary.
2. Wastewater Disposal - The area is serviced by the municipal wastewater system. At full build out, the CIP facility is expected to have up to 297 full-time students, faculty, and staff (average water use is 25 gallons per day per person). The teaching restaurant will prepare up to 500 meals per day, producing five gallons of wastewater per meal. Therefore, a total daily flow of 9,919 gallons per day of wastewater is estimated. Based on peak daily flow calculations (0.0809 million gallons per day) a new 6-inch lateral would be necessary to connect to the existing manhole of the 8-inch sewer line at Monsarrat Avenue, about 90 feet west of the intersection of Trousseau Street and Monsarrat Avenue. The installation of a grease trap will be required before connecting the teaching restaurant. On October 26, 2006, a sewer connection permit No. 2006/SCA-0662 for the CIP facility was approved by DPP; however, the permit expired on October 25, 2008. The applicant will need to obtain a new sewer connection permit, but a separate SMP condition is not necessary since adequate municipal sewer capacity in the area appears to be available.

E. Water Quality:

1. Groundwater - The site is situated in the Honolulu aquifer system, which is comprised of upper and lower aquifer types. The upper is classified as unconfined, basal, and sedimentary. There is a moderate to high saline potential

groundwater source that is replaceable and has a high vulnerability to contamination. The lower aquifer is confined, basal, and flank, and is listed as an irreplaceable, currently used, fresh drinking water source with a low vulnerability to contamination. Groundwater on this site generally flows north-northwest. The closest drinking water well is about 2,900 feet west of the site. Short-term construction activity is not anticipated to have an impact on groundwater quality resulting from silt runoff. Any dewatering will require obtaining a National Pollution Discharge Elimination System permit.

Since the proposed facility will be properly connected with the existing municipal sewer system and its construction and operation will comply with storm-water quality requirements mentioned previously (Section C), groundwater quality impacts are not likely.

2. Nearshore - The waters off Diamond Head are classified as Class A marine waters by the State DOH water quality standards, Title 11, Chapter 54, Hawaii Administrative Rules. Under this regulation, the objective for these waters is that their use for recreational purposes and aesthetic enjoyment be protected; that they shall not act as receiving waters for any discharge which has not received the best degree of treatment or control compatible with the criteria established for this class.

Although the site is not adjacent to the coastline, unchecked runoff can affect nearshore waters. However, as mentioned above, the DPP Civil Engineering Branch approvals (i.e., grubbing, grading, and stockpiling permits) require the evaluation of drainage and erosion impacts which minimize the possibility of nearshore water quality impacts. Therefore, grading and or stockpiling permits should be obtained as a condition of SMP approval.

F. Coastal Ecosystems:

1. Fauna - Although no formal study of fauna and avifauna species was conducted, a site survey done in 1997 found that no threatened or endangered species inhabited the site. Typical animals found in the vicinity include Indian mongoose, feral cats, rats, and house mice.
2. Flora - Existing vegetation consist of a variety of non-native and or invasive species such as Koa Haole (*Leucaena leucocephala*), Kiawe (*Prosopis Pallida*), Banyan (*Ficus benghalensis*), African Tulip (*Spathodea campanulata*), Opiuma (*Pithecellobium dulce*), Lantana (*Lantana camara*), California Grass (*Brachiaria mutica*), Buffelgrass (*Cenchrus ciliaris*), Sourgrass (*Digitaria insularis*), and Fountain Grass (*Pennisetum setaceum*). Scant amounts of the Native Hawaiian shrub 'Ilima (*Sida fillax*) exist.

An Arborist Report was prepared for this development. Despite no tree care since the Cannon Club closed in 1997, major trees, including Kiawe, Banyan, Tecoma, Sandalwood, False Olive, and Plumeria trees, are in fair condition. African Tulip and Opiuma trees are the dominant trees and have overtaken many of the original plantings. The applicant's Tree Disposition Plan recommends the removal of about 75 trees, mostly African Tulip, and the relocation of about 35 percent of the existing trees. The Tree Disposition Plan will be more closely

evaluated under the Diamond Head Special District Permit. The applicant has also prepared a Landscaping Master Plan (Exhibit N). That plan incorporates primarily native or introduced Polynesian species that are appropriate for this dry coastal area. Implementation of the Landscaping Master Plan and Tree Disposition Plan should be required as a condition of SMP approval.

- G. Historic Resources: Although portions of the Diamond Head State Monument are identified as being located within the Fort Ruger Historic District, which is listed on the National Register of Historic Places, neither the proposed Cannon Club site nor the existing KCC campus is part of the Historic District.

The State Historic Preservation Division (SHPD) indicated in its letter of December 26, 2006, that the proposed project would have no adverse effect. However, it is always possible that previously unidentified deposits may still be uncovered during construction, in which case, work must cease immediately in the area, and SHPD should be contacted. Therefore, the standard "archaeological stop work" condition should be imposed as a condition of the SMP.

- H. Cultural Resources: A Cultural Impact Assessment was not prepared specifically for the CIP site. However, as part of the Diamond Head State Monument Master Plan Update Final EIS (2000), a cultural assessment was prepared by Dr. George Kanahale. It was concluded that Diamond Head's importance was mythological (i.e., rooted in Pele.) and although its interior was "kapu" (forbidden), no habitation was found inside the crater. However, there is a slight possibility that buried cultural deposits may exist, particularly in areas that have not been extensively graded or excavated. The Office of Hawaiian Affairs (OHA) requested that local cultural practitioners be contacted to discuss the project impacts on Diamond Head Crater. The applicant has formed a Native Hawaiian cultural advisory committee, which is comprised of members from the Hawaiian community, including KCC Malama and Interpret Hawai'i faculty, a Kupuna, a shoreline specialist, an OHA Board of Trustee member, and the UH Travel Industry Management cultural and sustainability faculty advisor. Therefore, an SMP condition is not required.

- I. Recreational Resources: Although the general area provides some recreational opportunities (including walking, jogging, cycling, or hiking), the CIP site was not identified as providing any recreational opportunities. However, pedestrian access (versus vehicular) onto or through the proposed campus will not be restricted. In the short term, construction impacts may impede access along Diamond Head Road and generate dust. However, once completed, the new facility will not adversely impact recreational activity. Therefore, an SMP condition is not required.

- J. Scenic and Open Space Resources: The site is on the north slopes of Diamond Head and is at the eastern limit of Section D, Ala Moana of the South Shore Viewshed, as identified in the City and County's Coastal View Study (1987). The study indicates that there are no coastal views of or from this site.

All proposed new structures will be less than 25 feet high, and will be partially screened by existing, relocated, and new trees proposed by the Tree Disposition and Landscape Master Plans (Exhibits E, F, and N). The applicant will need to obtain a Diamond Head Special District Permit, which will require that the removal or loss of notable trees be replaced with suitable trees to prevent a negative visual impact. Therefore, the

implementation of the Tree Disposition and Landscape Master Plans should be required as a condition of SMP approval.

K. Consistency with County Plans:

1. General Plan - The project is consistent with and supports the General Plan objectives and policies pertaining to:

Chapter II. **Economic Activity**

Objective A: To promote employment opportunities that will enable all the people of Oahu to attain a decent standard of living.

Objective B: To maintain the viability of Oahu's visitor industry.

Policy 9: Encourage the visitor industry to provide a high level of service to visitors.

Objective E: To prevent the occurrence of large scale unemployment.

Policy 1: Encourage the training and employment of present residents for currently available and future jobs.

The proposed development of a culinary institute on the former Fort Ruger Cannon Club site will provide opportunities for the people of Oahu (and Hawaii) to become "world-class" food service professionals, which will enhance not only their own individual employment opportunities, but also insure that local residents occupy all levels of the food service and tourism industry.

Chapter III. **Natural Environment**

Objective A: To protect and preserve the natural environment.

Policy 1: Protect Oahu's natural environment, especially the shoreline, valleys, and ridges from incompatible development.

Policy 4: Require development projects to give due consideration to natural features such as slope, flood and erosion hazards, water-recharge areas, distinctive land forms, and existing vegetation.

Policy 9: Protect mature trees on public and private lands and encourage their integration into new developments.

Construction of the new KCC culinary education program on the former Fort Ruger Cannon Club site will provide an important service to the greater community. The proposal will also maintain and/or relocate notable trees, add new trees, and utilize existing terracing of the site and, thus, protect and preserve the natural environment of the area.

Chapter VII. **Physical Development and Urban Design**

Objective A: To coordinate changes in the physical environment of Oahu to ensure that all new developments are timely, well-designed, and appropriate for the areas in which they will be located.

Policy 5: Provide for more compact development and intensive use of urban lands where compatible with the physical and social character of existing communities.

The area was previously developed with a military social club. The design of the CIP facility, which includes preservation of notable trees and additional trees, is compatible with the existing physical and social character of the immediate community.

2. Primary Urban Center (PUC) Development Plan (Ordinance 04-14) - The site is inside the PUC Urban Community Boundary on land designated "Lower-Density Residential" on the Land Use Map PUC-East. The proposed KCC-CIP is considered an "institutional" land use which is allowed in this area.

The proposal is consistent with the policies regarding appropriate building design (Section 3.2.2.2). The proposed expansion of the culinary training and education program helps to facilitate a key vision element of the PUC DP which is to make Honolulu the "Pacific's Leading City" (Section 3.4).

3. Land Use Ordinance (LUO) - The site is regulated under the P-2 General Preservation District regulations. The proposed facility is considered a university use which is allowed in any district with the approval of a Planned Review Use (PRU) Permit. The existing KCC campus operates under PRU Permit No. 87/PRU-3. The addition of the proposed CIP campus is considered a major modification; therefore a new PRU permit is required.

IV. CONCLUSIONS OF LAW

The Director hereby makes the following Conclusions of Law:

The proposed Culinary Institute of the Pacific facility was reviewed under the provisions of Special Management Area (SMA), Section 25-3.1 and 3.2, Revised Ordinances of Honolulu, and Sections 205A-26, Hawaii Revised Statutes, and found to be consistent with the SMA objectives, policies, and guidelines. Based on the analysis and provided that appropriate mitigative conditions are observed, the proposal will not adversely impact SMA resources.

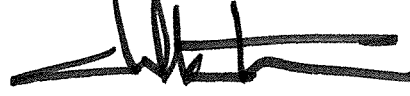
V. RECOMMENDATION

Based on the preceding analysis and conclusion, it is recommended that this application for a Special Management Area Use Permit (SMP) for the proposed new culinary instructional facility on the former Fort Ruger Cannon Club site, pursuant to Chapter 25, Revised Ordinances of Honolulu, be APPROVED, subject to the following conditions:

- A. Construction shall be in general conformity with the plans on file with the Department of Planning and Permitting (DPP) and in accordance with the Land Use Ordinance (LUO). Any change in the size or nature of the project which has a significant effect on coastal resources addressed in Chapter 25, Revised Ordinances of Honolulu (ROH) shall require a new SMP. Any change which does not have a significant effect on coastal resources shall be considered a minor modification and therefore permitted under this resolution, upon review and approval by the Director of the DPP.
- B. Approval of this SMP does not constitute compliance with other LUO or governmental requirements. They are subject to separate review and approval. The Applicant shall be responsible for insuring that the final plans for the project approved under this permit comply with all applicable LUO and other governmental agencies' provisions and requirements.
- C. The Applicant shall eliminate any rockfall hazards, including but not limited to installation of a six-foot high chain-link fence or any other appropriate rockfall barrier, upslope of all proposed structures to intercept falling rocks from above the site.
- D. The Applicant shall implement the Landscape Master Plan which incorporates primarily native or introduced Polynesian species that are appropriate to this dry coastal area and provides a visual buffer of the facility and the Tree Disposition Plan. The required landscaping shall be maintained and kept in a healthy condition for the life of the Culinary Institute of the Pacific facility.
- E. The Applicant shall obtain grading and/or stockpiling permits from the DPP Civil Engineering Branch.
- F. If, during construction, any previously unidentified archaeological sites or remains (such as artifacts, shell, bone, or charcoal deposits, human burials, rock or coral alignments, paving, or walls) are encountered, the Applicant shall stop work and contact the State Historic Preservation Division (SHPD) immediately. Work in the immediate area shall be stopped until the SHPD is able to assess the impact and make further recommendations for mitigative activity.

Dated at Honolulu, Hawaii, this 15th day of June, 2010.

Department of Planning and Permitting
City and County of Honolulu
State of Hawaii

By 

David K. Tanoue, Director

DKT:nt

Attachments

G:SMAS/2010/KCC-CIP.d&o



CITY COUNCIL

CITY AND COUNTY OF HONOLULU
HONOLULU, HAWAII

No. _____

RESOLUTION

GRANTING A SPECIAL MANAGEMENT AREA USE PERMIT FOR THE KAPIOLANI COMMUNITY COLLEGE CULINARY INSTITUTE OF THE PACIFIC

WHEREAS, the Department of Planning and Permitting (DPP) on April 8, 2010, accepted an application for a Special Management Area Use Permit (SMP) from the Kapiolani Community College (KCC), University of Hawaii, herein referred to as the Applicant, for a new culinary facility for the KCC, consisting of 11 new buildings, including a teaching restaurant, two demonstration auditoriums, two instructional laboratories, classroom, administration, student lounge, maintenance and storage buildings, various courtyards, three parking lots, and landscaping on the former Fort Ruger Cannon Club Site, which is on land zoned F-1 Military and Federal Preservation and P-2 General Preservation Districts, located at 4500 Diamond Head Road, Diamond Head and identified by Tax Map Key 3-1-42: 11; Reference Number 2010/SMA-18; and

WHEREAS, on May 24, 2010, the DPP held a public hearing which was attended by eight representatives of the Applicant; three members of the public attended and provided testimony at the hearing; and

WHEREAS, on June 15, 2010, within 14 working days after the close of the public hearing (as agreed to by the applicant), the DPP, having duly considered all evidence and the review guidelines as established in Sections 25-3.1 and 25-3.2, Revised Ordinances of Honolulu, and Section 205A-26, Hawaii Revised Statutes, completed its report and transmitted its findings and recommendation of approval to the Council; and

WHEREAS, the City Council, having received the findings and recommendation of DPP on _____, and its meeting of _____, having duly considered all of the findings and reports on the matter, approved the subject application for an SMP with the conditions enumerated below; now, therefore,

BE IT RESOLVED by the Council of the City and County of Honolulu that an SMP be issued to the Applicant under the following conditions:

- A. Approval of this permit covers the Kapiolani Community College Culinary Institute of the Pacific (CIP), as depicted in Exhibits A through N.



CITY COUNCIL

CITY AND COUNTY OF HONOLULU
HONOLULU, HAWAII

No. _____

RESOLUTION

- B. Construction shall be in general conformity with the plans on file with the DPP and in accordance with the Land Use Ordinance (LUO). Any change in the size or nature of the project which may have a significant effect on special management area resources addressed in Chapter 25, Revised Ordinances of Honolulu, shall require a new SMP application. Any change which does not have a significant effect on coastal resources shall be considered a minor modification, and therefore permitted under this resolution, upon review and approval of the Director of the DPP.
- C. Approval of this SMP does not constitute compliance with other LUO or governmental requirements. They are subject to separate review and approval. The Applicant shall be responsible for insuring that the final plans for the project approved under this permit comply with all applicable LUO and other governmental agencies' provisions and requirements.
- D. The Applicant shall eliminate any rockfall hazards, including but not limited to installation of a six-foot high chain-link fence or any other appropriate rockfall barrier, upslope of all proposed structures to intercept falling rocks from above the site.
- E. The Applicant shall implement the Landscape Master Plan which incorporates primarily native or introduced Polynesian species that are appropriate to this dry coastal area and provides a visual buffer of the facility and the Tree Disposition Plan. The required landscaping shall be maintained and kept in a healthy condition for the life of the CIP facility.
- F. The Applicant shall obtain grading and/or stockpiling permits from the DPP Civil Engineering Branch.
- G. If, during construction, any previously unidentified archaeological sites or remains (such as artifacts, shell, bone, or charcoal deposits, human burials, rock or coral alignments, paving, or walls) are encountered, the applicant shall stop work and contact the State Historic Preservation Division (SHPD) immediately. Work in the immediate area shall be stopped until the SHPD is able to assess the impact and make further recommendations for mitigative activity.



RESOLUTION

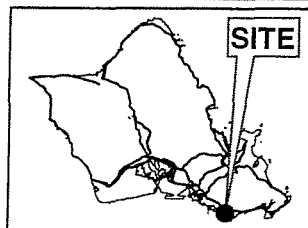
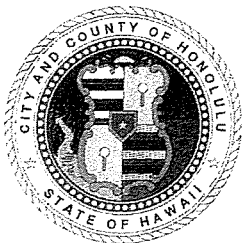
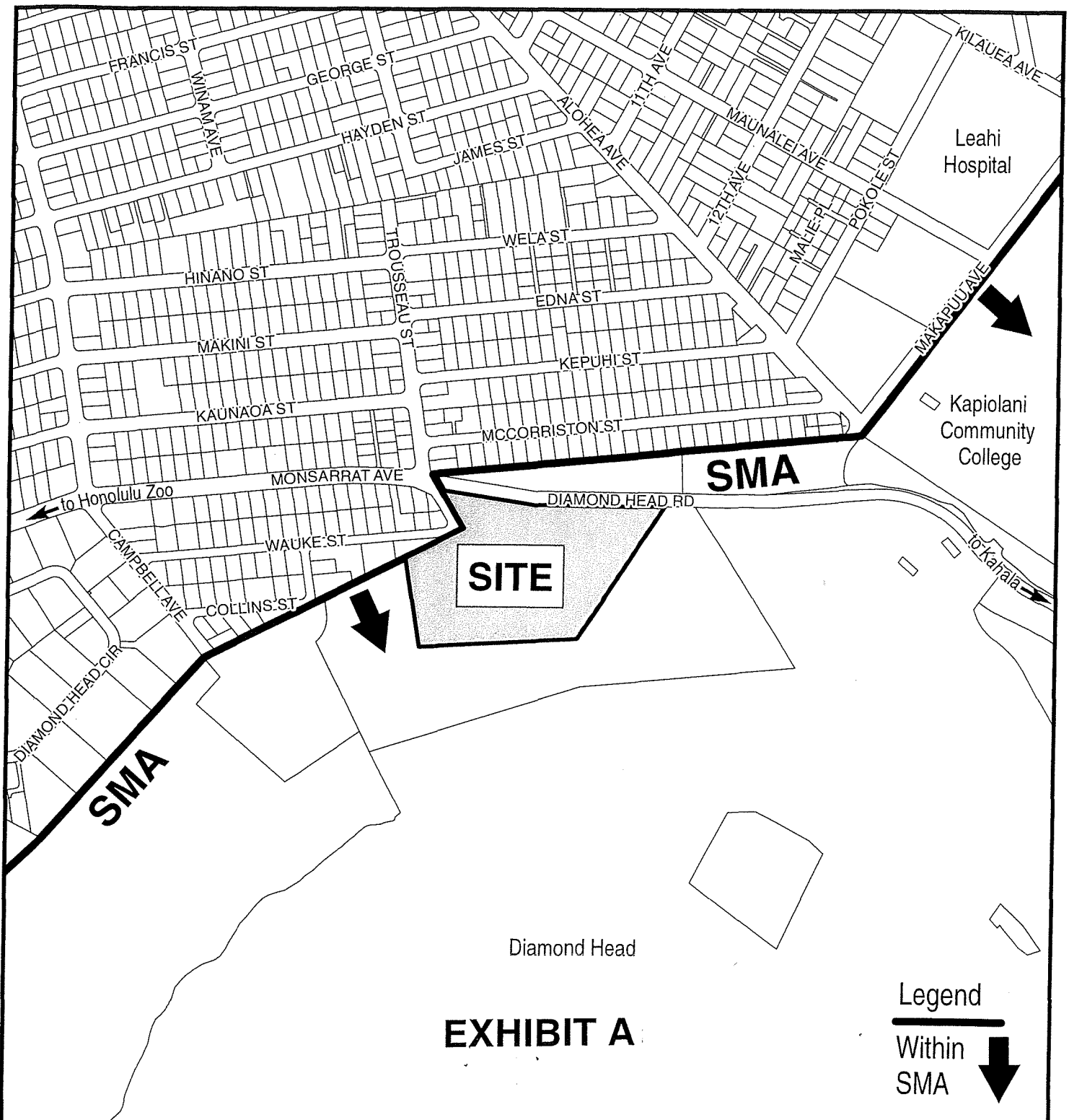
BE IT FINALLY RESOLVED by the Council of the City and County of Honolulu that the Clerk be and is directed to transmit copies of this Resolution to Vincent Shigekuni, PBR Hawaii and Associates, Inc., 1001 Bishop Street, Suite 650, Honolulu, Hawaii 96813-3484; Brian Minaai, Associate Vice President, University of Hawaii, Capital Improvements, 1960 East-West Road, Honolulu, Hawaii 96822; David K. Tanoue, Director, Department of Planning and Permitting, 650 South King Street, 7th Floor, Honolulu, Hawaii 96813; Laura H. Thielen, Chairperson, Department of Land and Natural Resources, P. O. Box 621, Honolulu, Hawaii 96809; and Pua Aiu, Administrator, State Historic Preservation Division, Department of Land and Natural Resources, Kakuhihewa Building, Room 555, 601 Kamokila Boulevard, Kapolei, Hawaii 96707.

INTRODUCED BY:

DATE OF INTRODUCTION:

Honolulu, Hawaii

Councilmembers



0 250 500 1,000

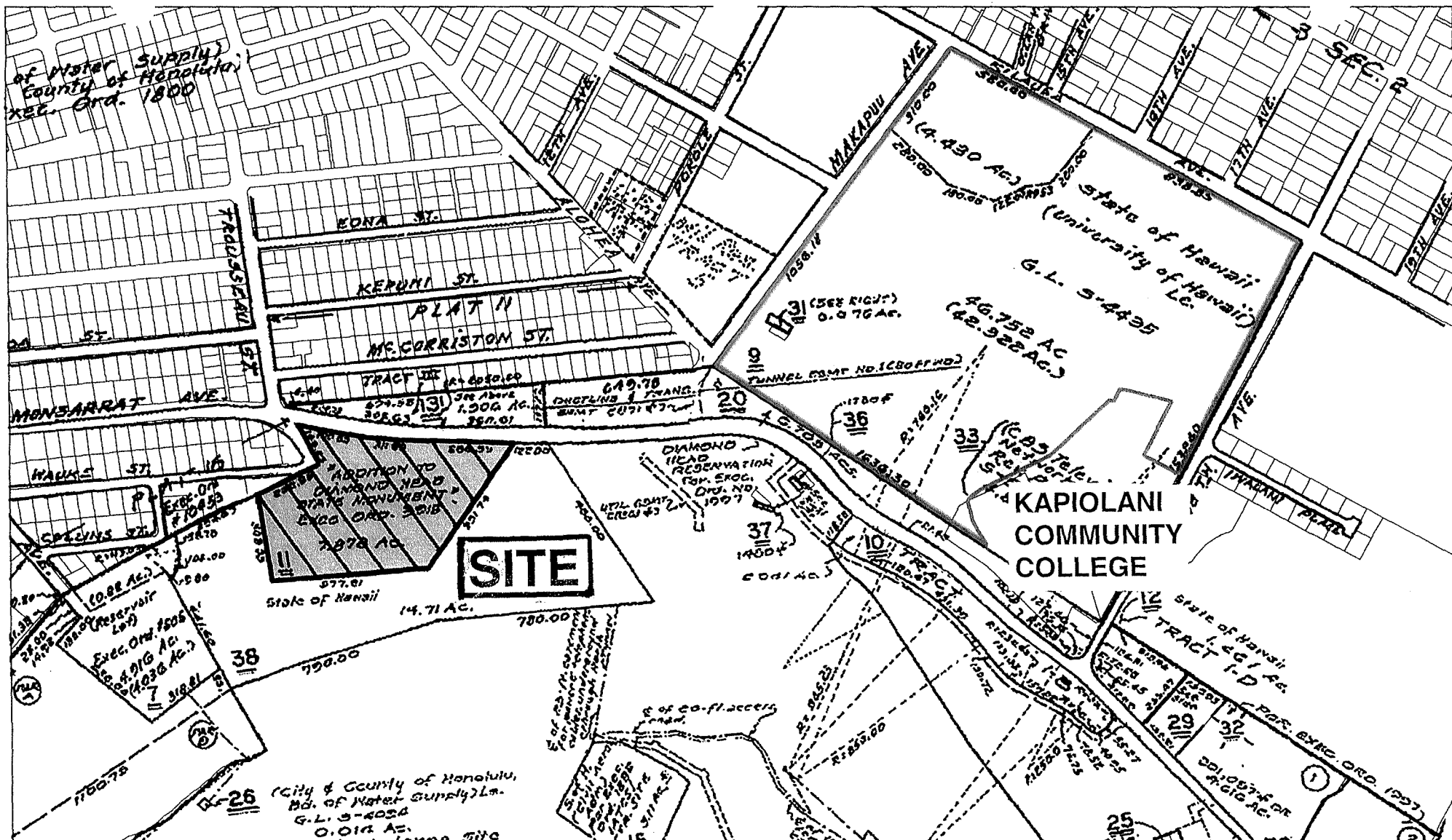
Scale in Feet



LOCATION MAP DIAMOND HEAD

TAX MAP KEY(S): 3-1-042:011

FOLDER NO.: 2010/SMA-18



LEGEND

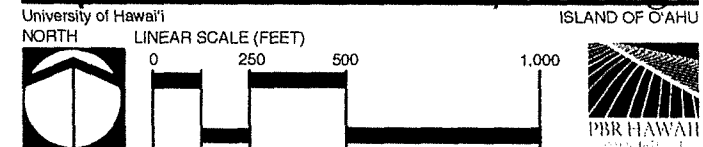
- Kap'olani Community College (KCC)
- Existing PRU Area
- Proposed KCC Culinary Institute of the Pacific

EXHIBIT B

Figure 1

Tax Map Key

Culinary Institute of the Pacific Kapi'olani Community College



FOLDER NO.: 2010/SMA - 18

Source: U.S. Geological Survey
Disclaimer: This graphic has been prepared for general planning purposes only
Q:\Oahu\Cannon Club\GIS\2009 Project

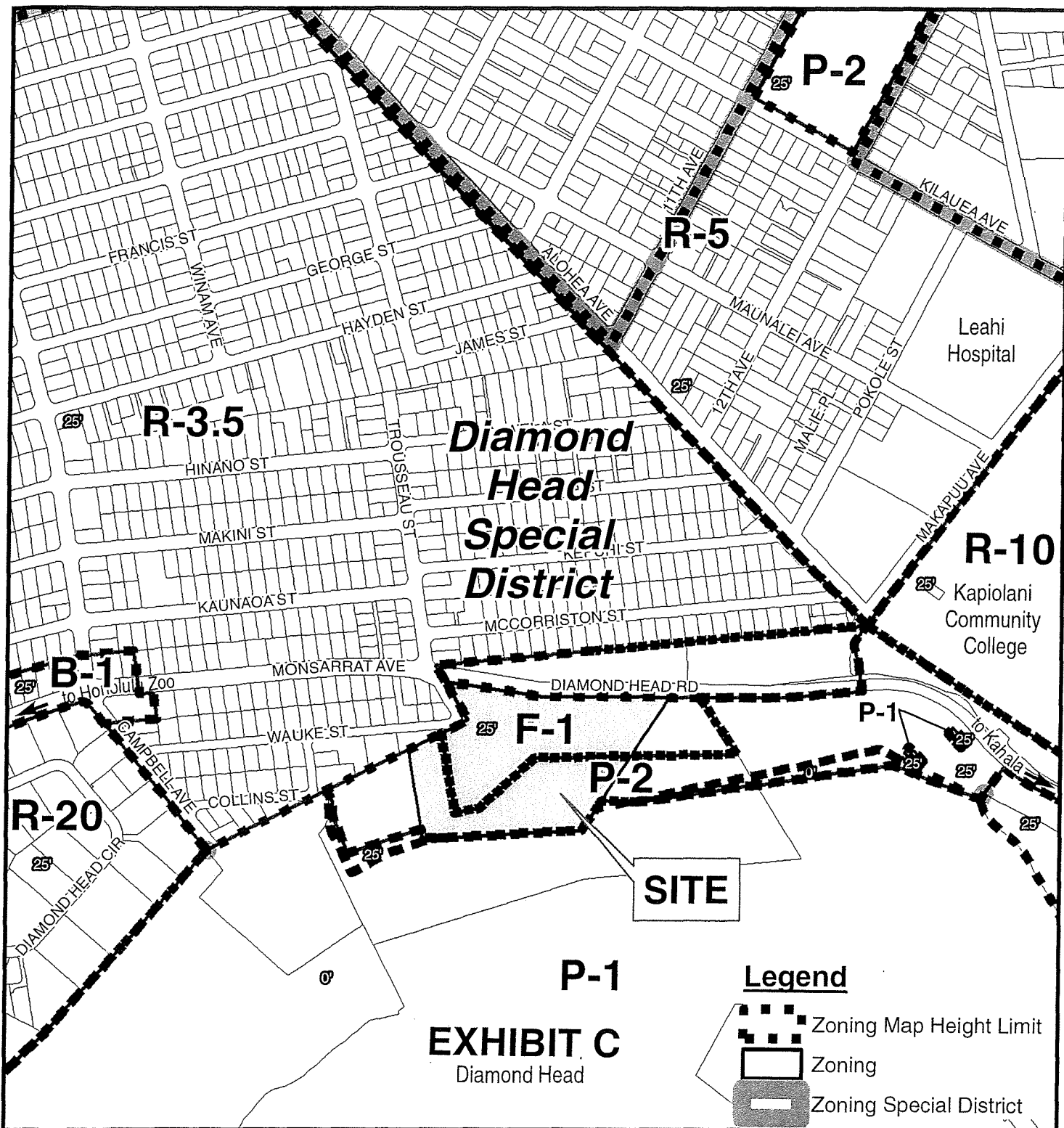
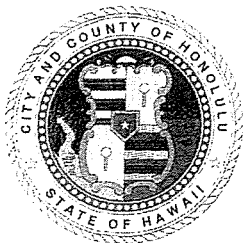
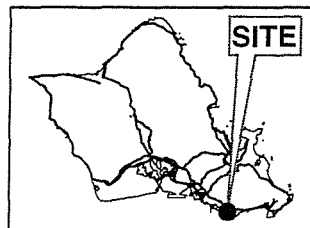


EXHIBIT C
Diamond Head



0 250 500
Scale in Feet



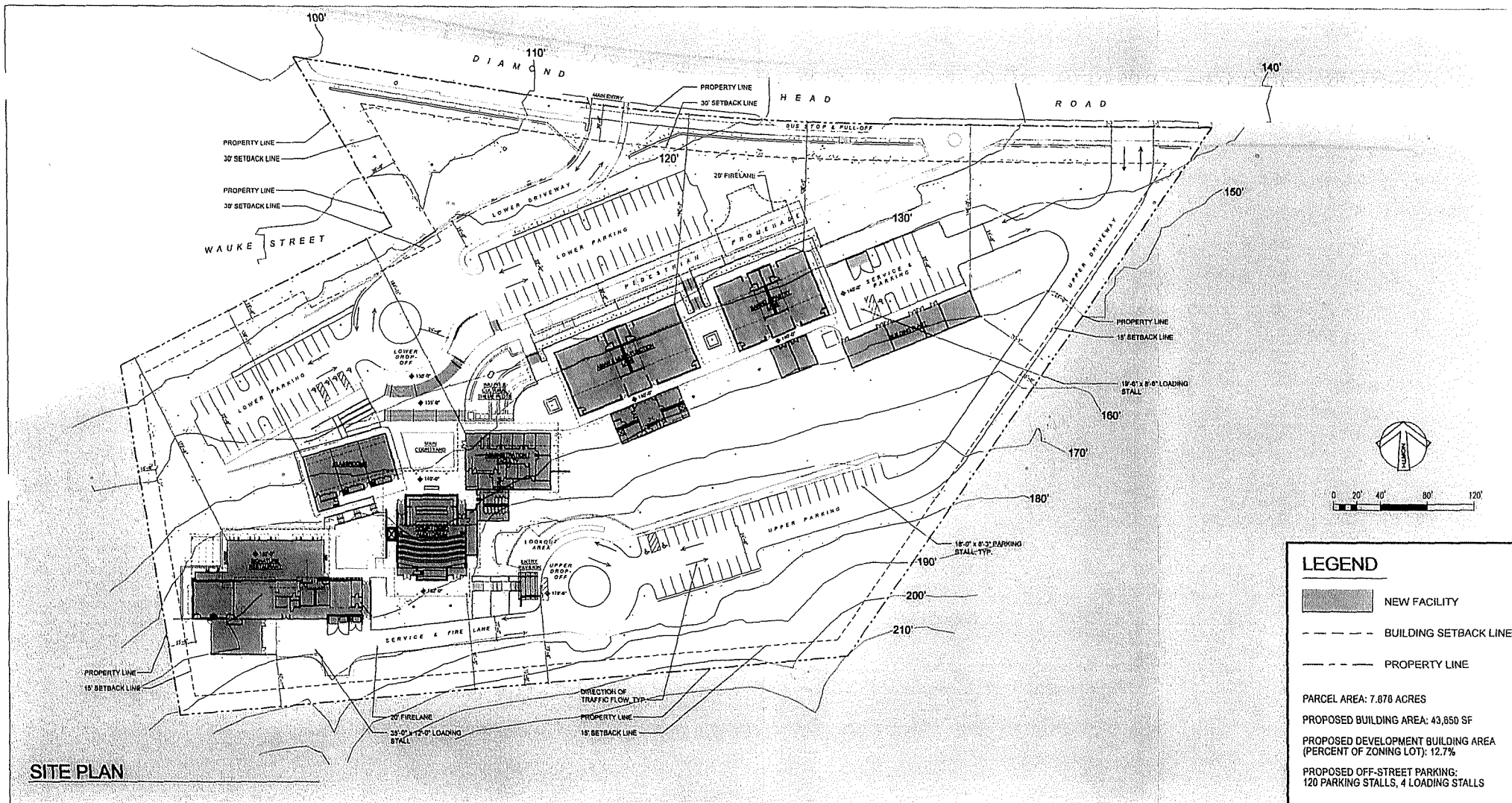
VICINITY MAP



**PORTION OF
EXISTING ZONING MAP
(MOILIILI - KAIMUKI)**

TAX MAP KEY(S): 3-1-042:011

FOLDER NO.: 2010/SMA-18



LEGEND

Adjacent Land Uses

- Public Facility
- Diamond Head State Monument
- Residential

EXHIBIT D

Figure 5
KCC CIP Site Plan

Culinary Institute of the Pacific
Kapi'olani Community College
 University of Hawaii



FOLDER NO.: 2010/SMA - 18



1. Views from across Diamond Head Road towards the eastern-most and middle entries of the KCC CIP site.

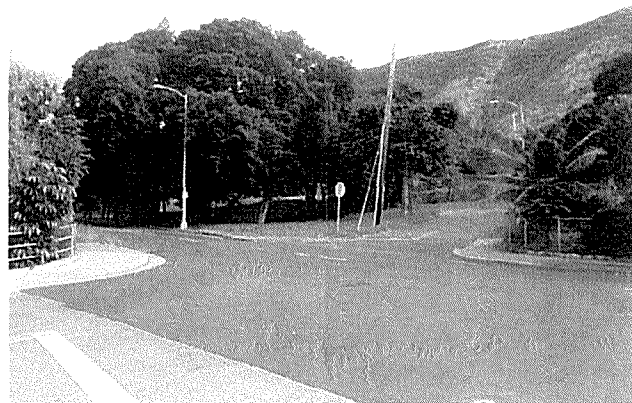


2. View from Diamond Head Road towards the western-most entry of the KCC CIP site.

EXHIBIT E



3. View from the KCC CIP site towards the middle entry of the site.



4. View from Trouseau Street towards the northwestern-most boundary of the KCC CIP site.

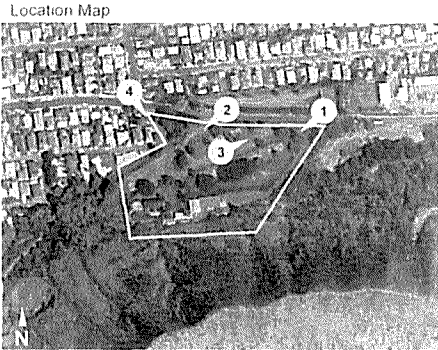


Figure 7A
Site Photographs

Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawai'i ISLAND OF O'AHU

FOLDER NO.: 2010/SMA - 18



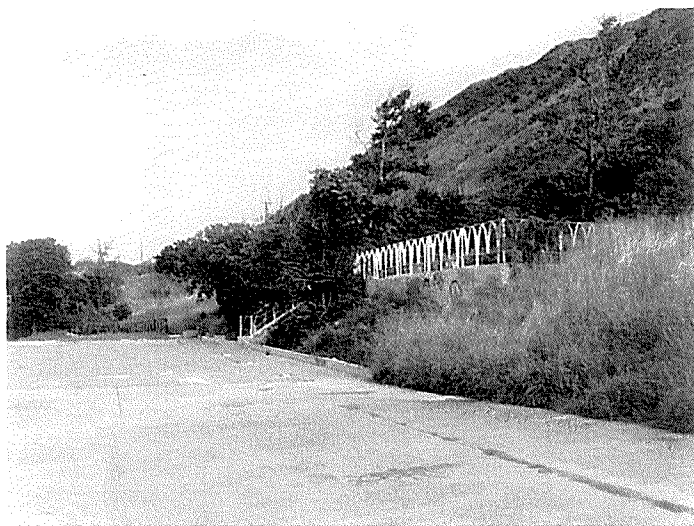


1. View from the upper deck of the KCC CIP site facing east towards the existing site conditions.



2. View from the upper deck of the KCC CIP site facing east towards the existing site conditions.

EXHIBIT F



3. View from the lower deck of the KCC CIP site facing east towards the existing site conditions.



4. View from the lower deck of the KCC CIP site facing east towards the existing site conditions.

Location Map



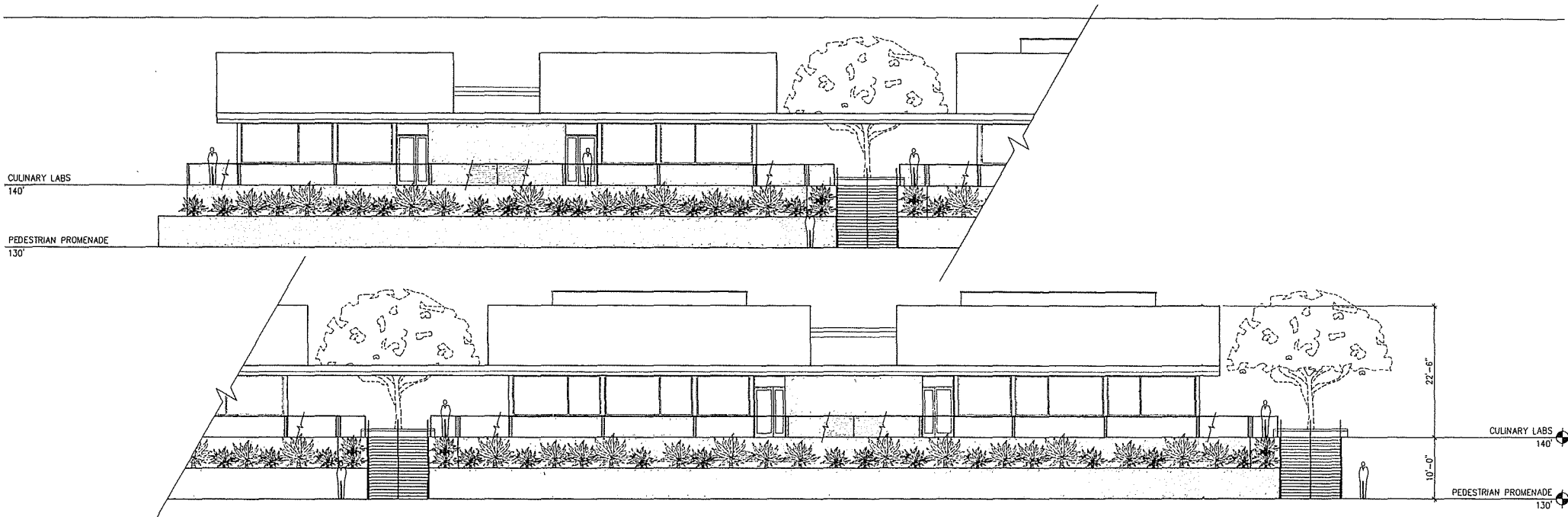
Figure 7B
Site Photographs

Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawaii

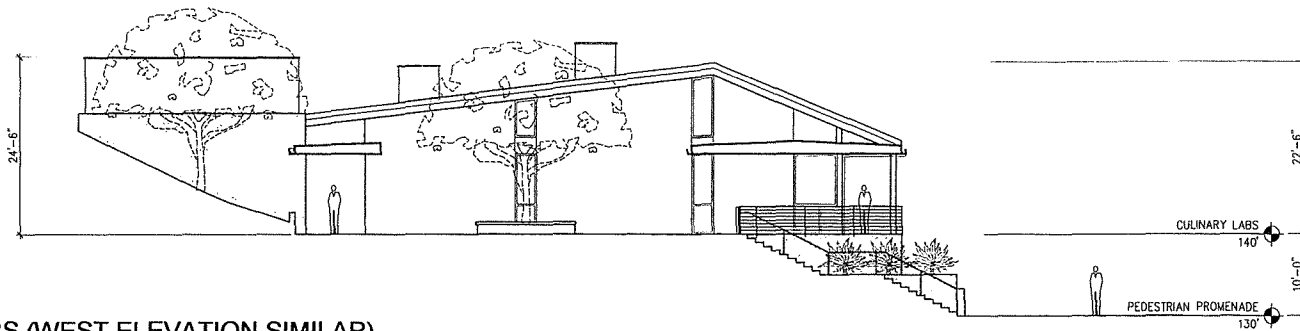
ISLAND OF OAHU



FOLDER NO.: 2010/SMA - 18



NORTH ELEVATION - LABS



EAST ELEVATION - LABS (WEST ELEVATION SIMILAR)

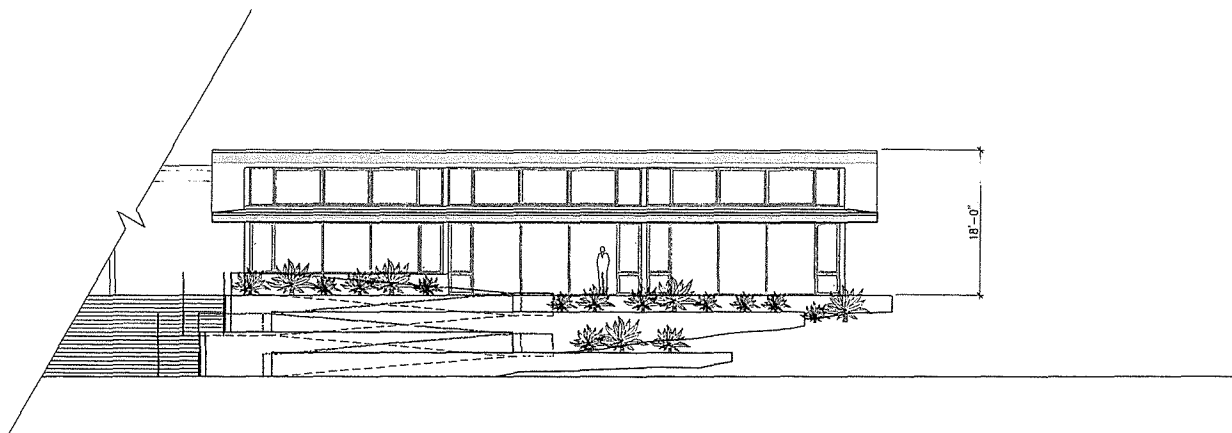
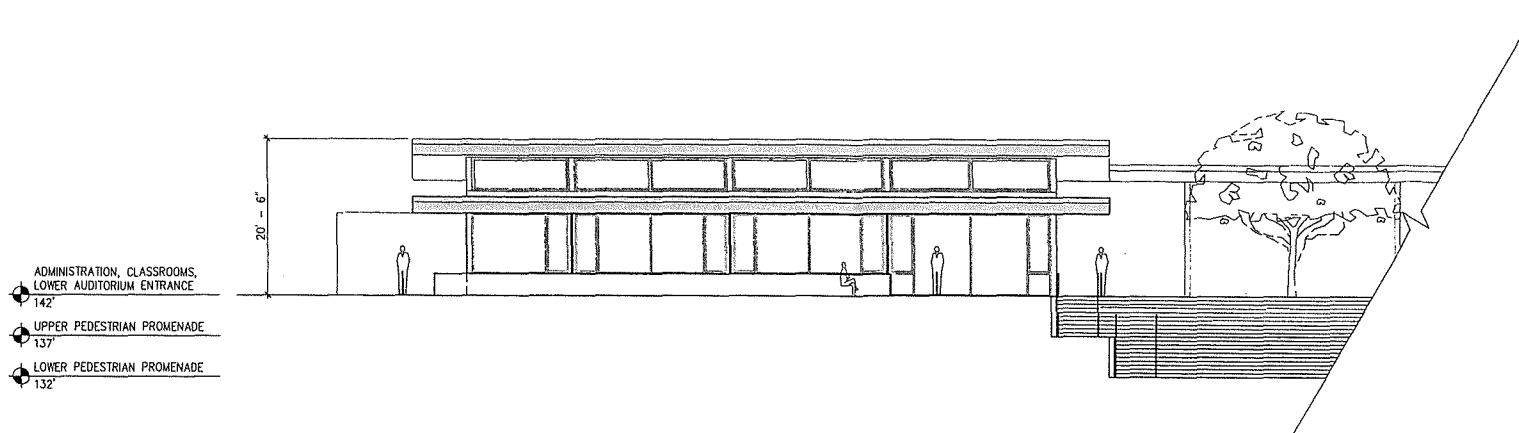


EXHIBIT G

Figure 15
Elevation 1: Labs

Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawai'i ISLAND OF O'AHU

FOLDER NO.: 2010/SMA - 18



NORTH ELEVATION - ADMINISTRATION, AUDITORIUM + CLASSROOMS

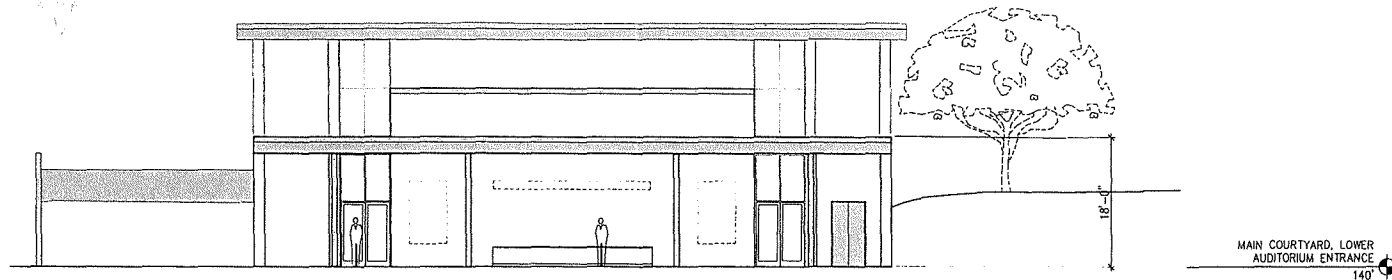


EXHIBIT H

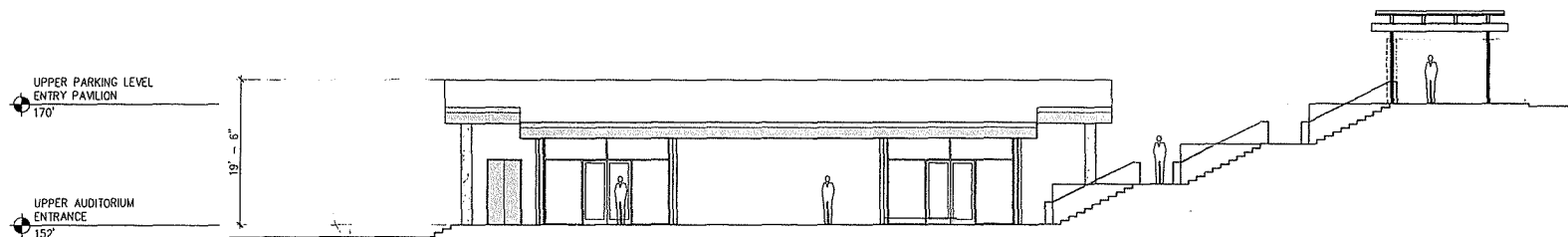
Figure 17
Elevation 3: Administration, Auditorium & Classrooms

Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawai'i ISLAND OF O'AHU

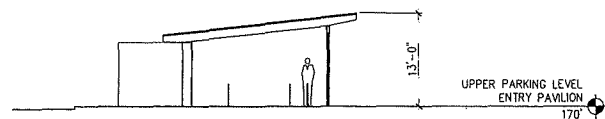
FOLDER NO.: 2010/SMA - 18



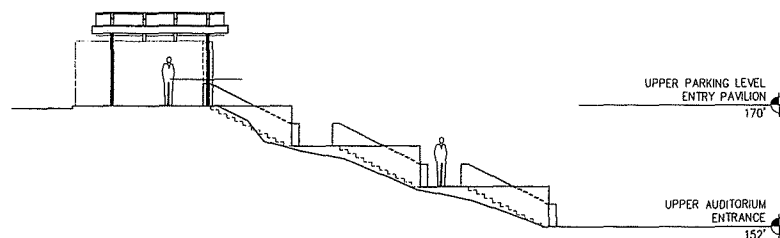
NORTH ELEVATION - AUDITORIUM



SOUTH ELEVATION - AUDITORIUM



EAST ELEVATION - ENTRY PAVILION



NORTH ELEVATION - ENTRY PAVILION

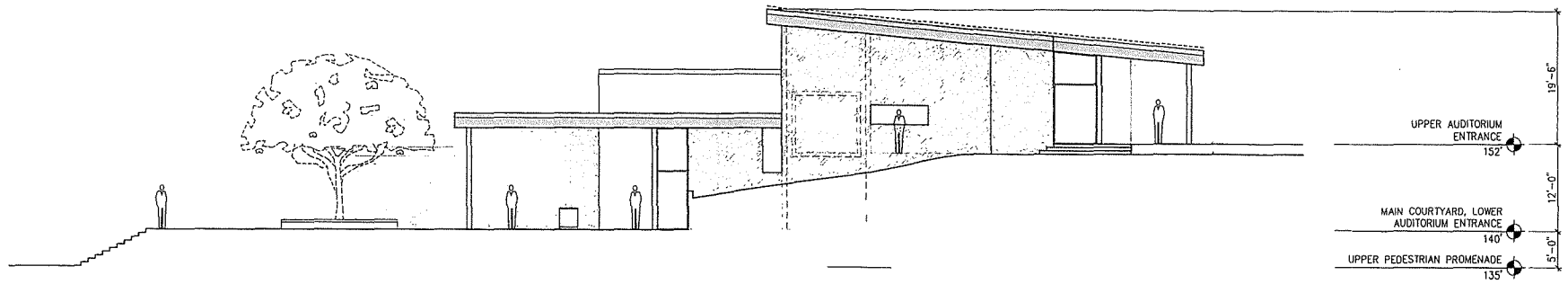


EXHIBIT I

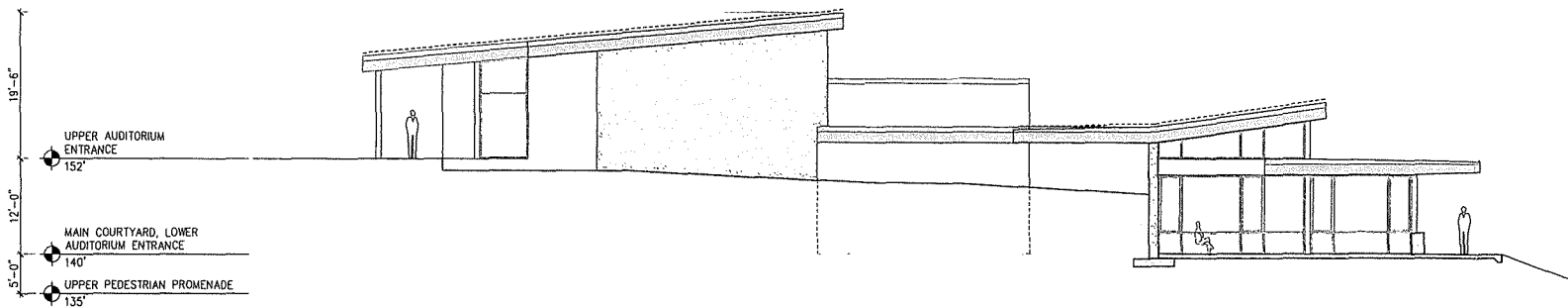
Figure 18
Elevation 4: Auditorium & Entry Pavilion

Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawaii | ISLAND OF O'AHU

FOLDER NO.: 2010/SMA - 18



WEST ELEVATION - AUDITORIUM



EAST ELEVATION - AUDITORIUM

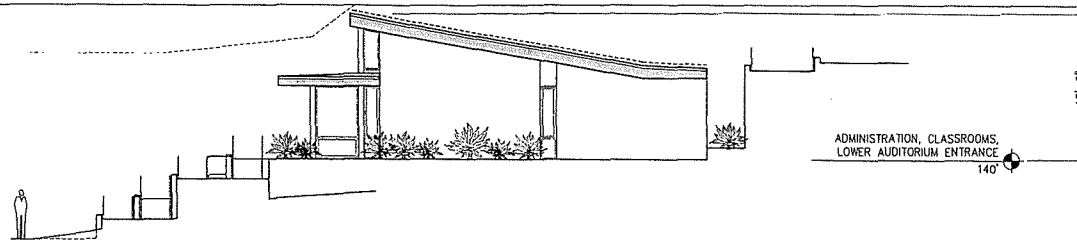


EXHIBIT J

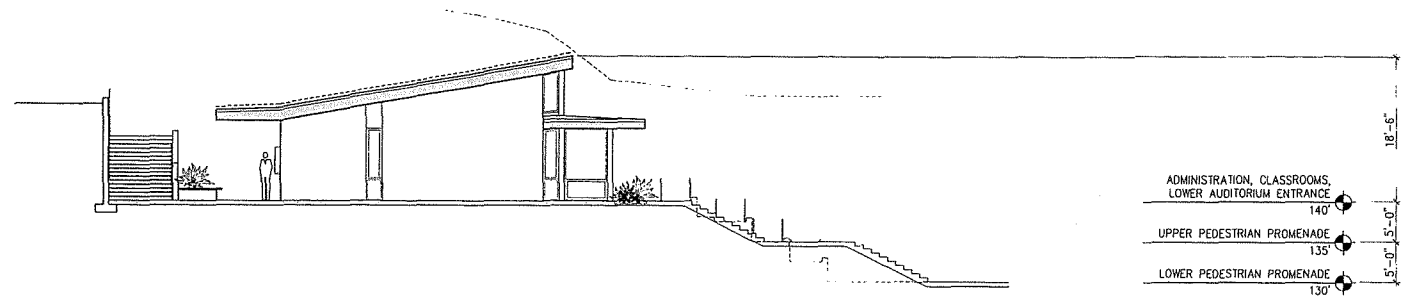
Figure 19
Elevation 5: Auditorium

Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawaii | ISLAND OF O'AHU

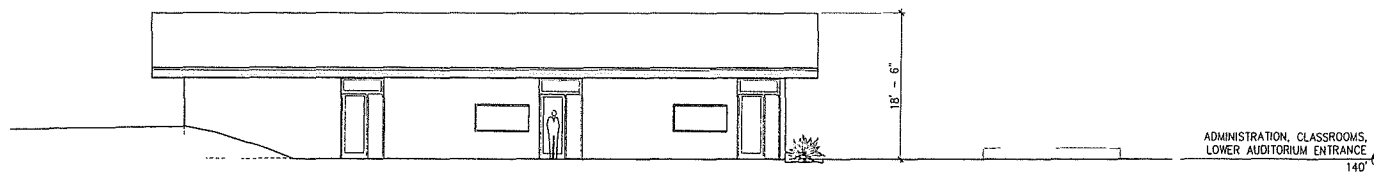
FOLDER NO.: 2010/SMA - 18



WEST ELEVATION - CLASSROOMS



EAST ELEVATION - CLASSROOMS



SOUTH ELEVATION - CLASSROOMS

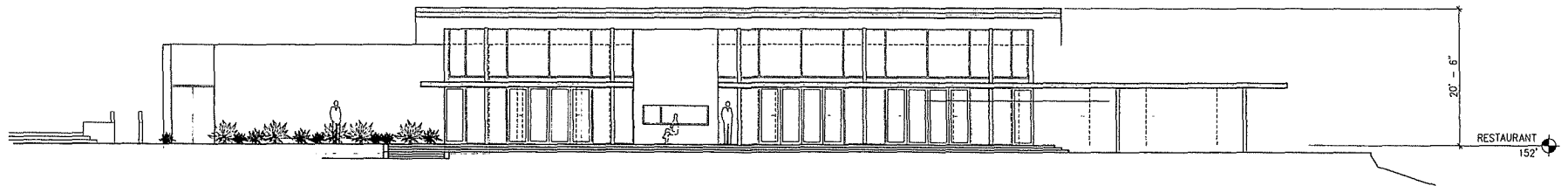


EXHIBIT K

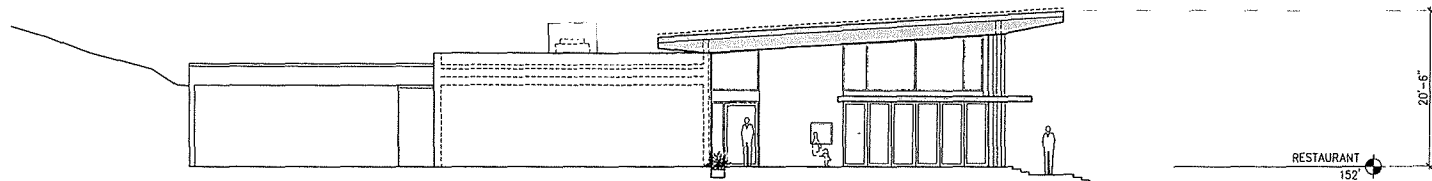
Figure 20
Elevation 6: Classrooms

Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawai'i ISLAND OF O'AHU

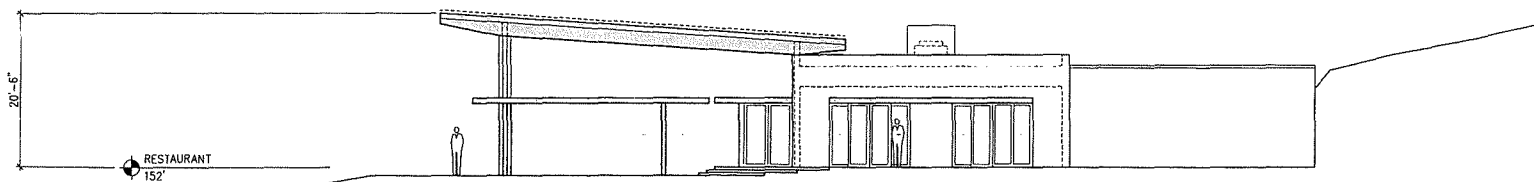
FOLDER NO.: 2010/SMA - 18



NORTH ELEVATION - TEACHING RESTAURANT



EAST ELEVATION - TEACHING RESTAURANT



WEST ELEVATION - TEACHING RESTAURANT

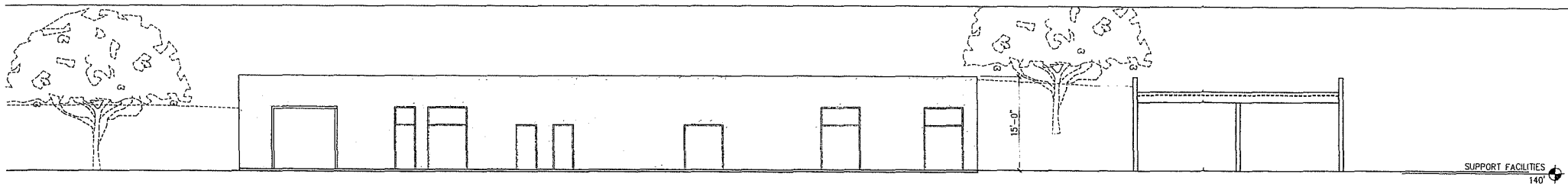
EXHIBIT L



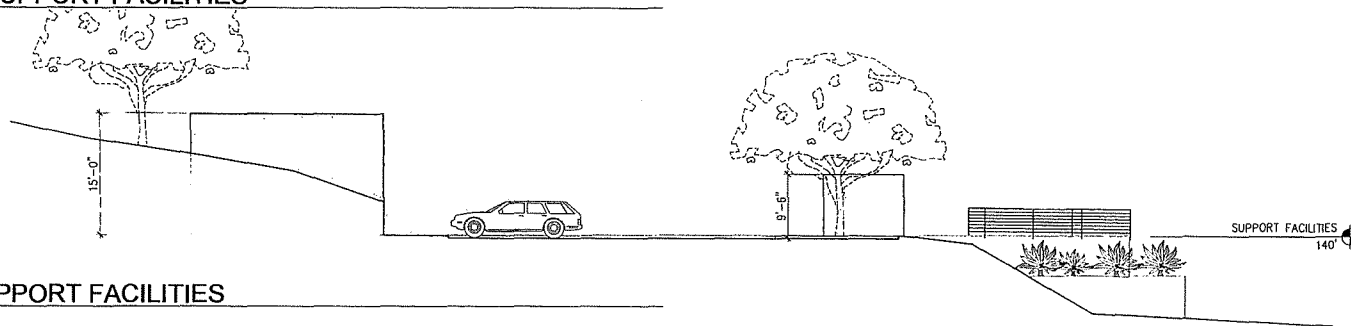
Figure 21
Elevation 7: Teaching Restaurant

Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawai'i ISLAND OF O'AHU

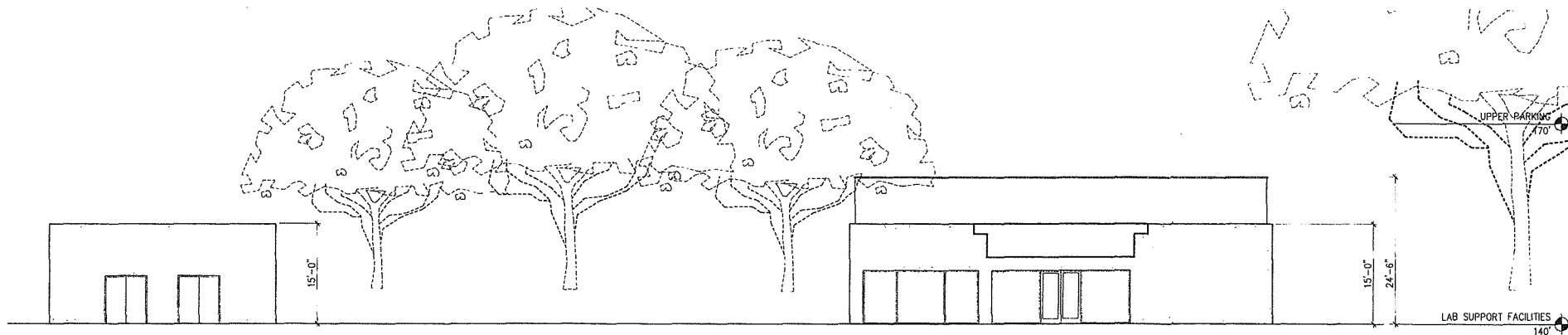
FOLDER NO.: 2010/SMA - 18



NORTH ELEVATION - SUPPORT FACILITIES



EAST ELEVATION - SUPPORT FACILITIES



NORTH ELEVATION - LAB SUPPORT FACILITIES



EXHIBIT M

Figure 22
Elevation 8: Support Facilities

Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawai'i ISLAND OF O'AHU

FOLDER NO.: 2010/SMA - 18

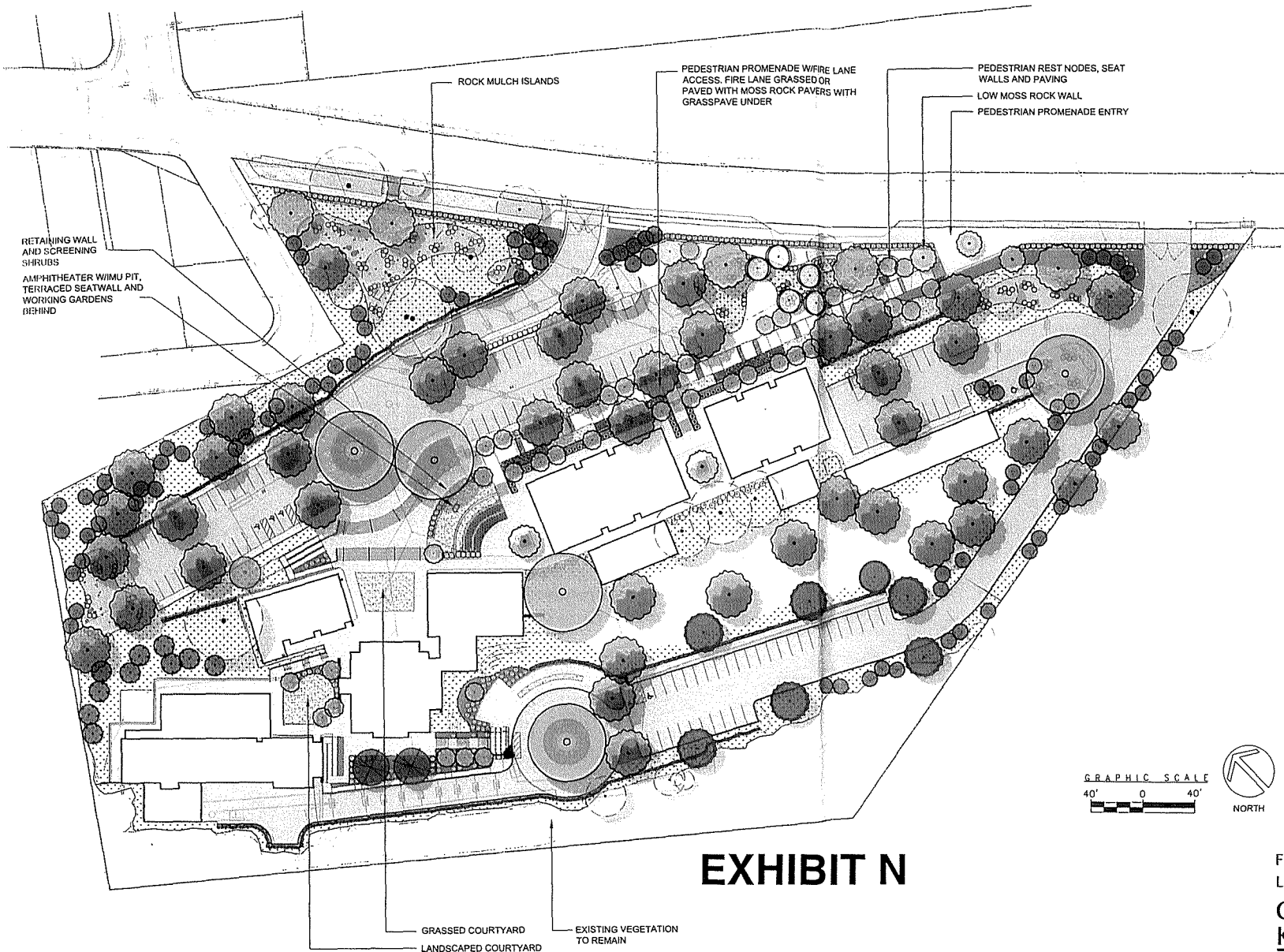


EXHIBIT N

PLANT PALETTE

- LARGE TREE, I.E. MONKEY POD (F.S. T)
- RELOCATED SANDALWOOD
- RELOCATED SOAPBERRY
- RELOCATED OPIUMA
- RELOCATED PINK TECOMA
- RELOCATED PLUMERIA
- RELOCATED TECOMA
- RELOCATED FALSE OLIVE
- STREET TREE, I.E. TRUE KOU, (25 GAL. CAL., TYP.)
- MEDIUM TREES, I.E. KIAWE, TRUE KOU, MILO, HAU, PLUMERIA, KUKUI (25 GAL., CAL., TYP.)
- MEDIUM TREE, I.E. ULU (25 GAL., 2" CAL.)
- MEDIUM TREE, I.E. HALA (25 GAL., 2" CA)
- SMALL TREES, I.E. SANDALWOOD, NAIQ, KOAIA, HOAWA, ALAHE'E
- ACCENT SHRUBS, I.E. NANU, A'ALI, HAI KOKIO KEOKO, KOKIO ULA, WAIKE, K VARIETIES, TI VARIETIES, APE
- SCREENING SHRUBS, I.E. KOKIO KEOKO, KOKIO ULA, NAUPAKA, NAIQ, A'ALI, 42" MIN.
- MOSS ROCK OUTCROPS
- GROUNDCOVERS, I.E. ILIMA PAPA, NAIC PAPA, AKIA, POHINAHINA, PALAPALAI, U LAUAE, ULEI, NON-NATIVE ORNAMENTA
- NATIVE HAWAIIAN GRASSES, I.E. PILI, M AKIAKI, AKIAKI
- ROCK MULCH
- LAWN GRASS, I.E. ZOYSIA SPP.
- NATURAL SOIL PAVEMENT AT WORKING GARDENS
- WORKING GARDENS

GRAPHIC SCALE
40' 0 40'



Figure 25
Landscape Master Plan

Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawai'i
ISLAND OF O'AHU



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DEPARTMENT OF PLANNING AND PERMITTING
CITY AND COUNTY OF HONOLULU
STATE OF HAWAII

IN THE MATTER OF THE)
)
APPLICATION OF) FILE NO. 2010/SMA-18
)
KAPIOLANI COMMUNITY COLLEGE)
_____)

TRANSCRIPT OF PROCEEDINGS

The above-entitled matter came on for hearing at the Paki
Hale, 3840 Paki Avenue, Honolulu, Hawaii on Monday, May 24,
2010, commencing at 10:30 a.m., pursuant to Notice.

BEFORE: ELIZABETH CHINN, Hearings Officer
STEVE TAGAWA, Staff Planner

P R O C E E D I N G S

HEARINGS OFFICER CHINN: Good morning ladies and gentlemen. Thank you for coming today. My name is Elizabeth Chinn. I'm with the Department of Planning and Permitting and I'm conducting a public hearing today in accordance with Chapter 25, Revised Ordinances of Honolulu, to hear testimony that was advertised on Monday, May 3, 2010 in the Honolulu Star Bulletin.

The File No. is 2010/SMA-18. The applicant is Kapiolani Community College and the proposal is to construct 11 new buildings, including four instructional kitchens, an auditorium, teaching restaurant, building plant facility building, imu pit and courtyard, three parking lots, and landscaping on the former Fort Ruger Cannon Club site.

The item for hearing today is an application for a Special Management Permit for development within the Special Management Area created by the Shoreline Protection Ordinance. This ordinance was enacted by the City Council as mandated by state law, Chapter 205A, Hawaii Revised Statutes.

All development within the SMA area is reviewed by the City Council to insure that, one, adequate access, by dedication or other means, to publicly owned or used beaches, recreation areas and natural reserves is provided to the extent consistent with sound conservation principles;

1 two, adequate and properly located public recreation areas
2 and wildlife preserves are reserved; three, provisions are
3 made for solid and liquid waste treatment, disposition, and
4 management which will minimize adverse effects upon the
5 Special Management Area resources; and, four, alterations to
6 existing land forms and vegetations (except crops) and
7 construction of structures shall cause minimum adverse
8 effects to water resources, historic resources and scenic
9 and recreational amenities, and minimum danger of floods,
10 landslides, erosion, siltation, or failure in the event of
11 an earthquake.

12 These guidelines embody the objectives and policies
13 of Chapter 205A for the protection and preservation of
14 recreational resources, scenic and open spaces, historic
15 resources, coastal hazards, coastal ecosystems and the
16 promotion of coastal-dependent development in the SMA.
17 Persons giving testimony today should confine their comments
18 to these criteria I have enumerated. I would like to note
19 here that this will be the first of two permits that will be
20 required for the development of the facility. Today's
21 public hearing is focused on the Special Management Area Use
22 Permit only. There will be a subsequent Planned Review Use
23 where the public hearing will be before the City Council.

24 Our procedures for the public hearing today will be
25 as follows: First, Steve Tagawa, the staff planner from

1 DPP, will explain the application as submitted. I will then
2 ask the applicant or the applicant's agents to speak,
3 following which I will call upon others in the order in
4 which they are registered. I have four pink slips
5 indicating registration to speak. If anyone else wishes to
6 speak and has not filled out a pink sheet, please do so.

7 Steve, would you like to give a summary?

8 MR. TAGAWA: The applicant is intending to develop
9 the 7.8-acre former Cannon Club site located mauka of
10 Diamond Head Road. The proposal is an expansion of the
11 existing 87/PRU-3 approved in 1989 and modified in 1992.
12 The expansion area is about 660 feet to the west of the
13 existing 44-acre KCC site which includes approximately 20
14 buildings with an enrollment of approximately 9,200
15 students.

16 The new site will consist of an upper and lower
17 area with two parking lots and approximately 11 new
18 structures. The current site is vacant and has been such
19 since 2003. The proposed culinary institute will include a
20 teaching restaurant of about 10,000 square feet, classrooms,
21 an auditorium building of about 5,700 square feet,
22 administration building, various labs, a baking and pastry
23 lab, plant maintenance storage area and student lounge.
24 These buildings will total approximately 43,000 square feet
25 in area. The addition of this site will require, as

1 Elizabeth mentioned, a new PRU.

2 All of the buildings will be below the 25-foot
3 height limit governing the area. The site is located within
4 the primary core of the Diamond Head Special District and
5 will also require a Diamond Head Special District Permit.
6 The site is in the urban district and currently zoned P-2.
7 That concludes my orientation.

8 HEARINGS OFFICER: Thank you.

9 I would now like to ask the applicant or the
10 applicant's agent to please make a short presentation.
11 Would you please identify yourself for the record when you
12 start?

13 MR. SHIBATA: Thank you for allowing us the
14 opportunity to present to you folks today. My name is Mike
15 Shibata. I'm a planning consultant for KCC in their efforts
16 to obtain the necessary approvals for the Culinary Institute
17 of the Pacific project. Here in the audience today we also
18 have members from KCC. We have Leon Richards, Conrad Nonaka
19 and Carol Hoshiko.

20 If I can expand further as to what Steve already
21 briefly talked about in his presentation is that the KCC
22 Culinary Institute of the Pacific project will allow it to
23 expand on its existing culinary program by providing third-
24 and fourth-year level courses to better equip and better
25 educate its students as they graduate and move on to real

1 jobs as they enter the work force in the restaurant or
2 hospitality industry.

3 For me, if there's one thing that really stands
4 out for this project, it's definitely the process, the
5 process that enabled us to get to where we are today. In
6 addition to an environmental assessment that we completed
7 last year, we also met on numerous occasions with members of
8 the community. For example, we met with the Diamond Head
9 Citizens Advisory Committee on numerous occasions. We also
10 presented the project to the three different neighborhood
11 boards that surround the existing KCC campus as well as a
12 community meeting that was held by Senator Ihara and
13 Representative Nishimoto.

14 It is through these community meetings that we
15 were able to provide project updates as well as to listen
16 and to hear feedback and concerns as to what members of the
17 community had on the project.

18 The site plan is a great example as to how we were
19 able to see the project how it was initially envisioned and
20 how it has evolved and been revised to address some of the
21 concerns held by certain members of the community. And with
22 us today I have Troy Miyasato who is with Ferraro Choi and
23 Associates who is the project's architect who can better
24 explain the revisions and the updates that we've done to the
25 site plan.

1 MR. MIYASATO: My name is Troy Miyasato. I'm a
2 principal architect for Ferraro Choi and Associates and I'm
3 the lead principal architect on this project. Michael asked
4 me to briefly walk you through how the design of the project
5 evolved and how we responded to many community group
6 inputs.

7 Basically to get you oriented on what is presently
8 at the site, this site plan presently shows you the
9 topography. The yellow is present concrete pad sites that
10 reflect where past structures have been built on the site.
11 They exist now. The blue area is present AC paving, asphalt
12 paving, which basically reflects driveways and parking areas
13 and the green areas are simply concrete sidewalks and
14 walkways.

15 When we first developed the initial design of the
16 project, the design reflected a single consolidated building
17 very much so expressed by other colleges in terms of the
18 compact functionality of a culinary school. That design was
19 still a single-story structure that worked its way down from
20 the tier of the landscape, and you see it here, with
21 cultural gardens as well as parking areas. However, when
22 presented to a variety of interest groups for the area,
23 including the neighborhood boards and the Diamond Head
24 Citizens Advisory Committee, they expressed some concerns
25 over the massing or at least the perceived massing, although

1 it was a single-story. Because it was a single structure,
2 it did look fairly engulfing on the hillside.

3 As a result, we went back to the drawing boards
4 and we developed a revised design which has met with some
5 favorable support. As you can see, from the single
6 structure, we broke the building apart into what we would
7 call an educational village or we took the approach of the
8 kauhale approach where individual functions are spread out
9 along courtyards and centralized gathering areas.

10 In the new design we have the four functional labs
11 that are here ranging from artisan baking to a patisserie
12 lab, multi-functional cooking lab as well as an Asian
13 cooking lab. This also has a few support buildings in the
14 rear. There's also the administration building, a
15 competition and demo auditorium, three classrooms and a
16 teaching restaurant, all of which has pocket courtyards for
17 both the public and the students to gather throughout the
18 day and throughout activities.

19 What I want to emphasize, though, is that much of
20 the groups also expressed concerns with the development of
21 the design and working with the land and the orientation of
22 the grades. This plan here shows the same areas that I
23 previously indicated which was pre-developed areas and
24 you'll see that we are doing our best to work with the
25 tiering of the land, the flat zones of the land, be it the

1 parking area, where the old restaurant was and the military
2 housing that was at the site. So this just gives you a
3 brief overview of how, although we've stretched the
4 buildings across the site, we are trying to work as much as
5 possible and disrupt at least as possible both the
6 landscaping and the landscape there.

7 This board to your right -- and I invite you folks
8 to come up later to better see -- is perspective views taken
9 from Diamond Head Road and a little bit into the neighboring
10 residential community along Trouseau Street. As you can
11 see by these perspectives -- and, again, I invite you folks
12 later to come up if you can't see -- much of the facility
13 sits really quietly within the site, it works with the
14 existing trees as best as possible and you can see the
15 visual impact to the monument is very minimal we believe.

16 Because in actuality you can't really see the
17 architecture from an eye-level view from Diamond Head Road,
18 we thought that we'd kind of raise you up about 40 feet in
19 the air and kind of at least give you an opportunity to see
20 the architectural character of the facility itself. So we
21 also have this that you folks can feel free to come and look
22 at also.

23 And the last thing I would like to present is the
24 landscape palate that we are going to be using. As much as
25 possible, we have worked with an arborist and the Diamond

1 Head Citizens Advisory Committee to identify notable or
2 native trees. Very few present notable trees are going to
3 be removed. Those that are being removed have already been
4 identified as being sick primarily through wasp infestation.
5 But any notable trees, which predominantly was sandalwood
6 trees, I believe, have been relocated throughout the site.
7 Our palate will be either Polynesian-introduced landscaping,
8 a ground cover that is low-water-consumption-type of
9 landscaping and primarily, again, native or
10 Polynesian-introduced plant species.

11 The culinary campus is designed to work with the
12 landscaping and have very enjoyable landscaped promenades or
13 courtyards or activity zones that really do stress
14 educational aspects of culinary plants. And this is all I
15 have.

16 HEARINGS OFFICER: Thank you.

17 Is there anything the applicant would like to add?
18 If not, we'll go to our registered speakers. When you come
19 up to speak, would you please either speak to that
20 microphone or this one?

21 Our first speaker is Mr. Ken Yi. And, for the
22 record, could you please identify yourself by name and, if
23 you represent an organization, the organization that you
24 represent, please?

25 MR. YI: Hi, my name is Ken Yi. I do represent

1 the CIP or the Culinary Institute of the Pacific at
2 Kapiolani Community College.

3 Speaking on behalf of the students here today just
4 because we don't currently have an option for a bachelor's
5 degree program at KCC, this program here would not only
6 strive us to do better but definitely have a creative spark
7 and definitely produce more culinary talent out of KCC and
8 could also draw in a lot of culinary talent as well and
9 encourage people to come to Hawaii as a place to further
10 their culinary education.

11 Speaking for myself, I'm a fairly new resident
12 here. I've been here a little over three years. I started
13 my culinary education here and, to be honest, I'm not ready
14 to leave. I would love to continue my education here. This
15 place now is what I'd like to call home. In the short time
16 that I've been here, I feel like I've accomplished a lot in
17 my culinary career. I was part of the national culinary
18 team last year to which I definitely think encouraged a lot
19 of young people to look at the culinary program at KCC. It
20 definitely showed a big spark in enrollment from what I saw
21 as a student.

22 My main point is, as students we don't have the
23 option. This would definitely provide that for us and would
24 be beneficial, I think, to the State of Hawaii as well.

25 Thank you.

1 HEARINGS OFFICER: Thank you, Mr. Yi.

2 Our second speaker is Alan Tsuchiyama. Mr.
3 Tsuchiyama?

4 MR. TSUCHIYAMA: Hello, my name is Alan Tsuchiyama
5 and I represent Kapiolani Community College's Culinary
6 Institute of the Pacific.

7 I'm here as a faculty member. I've been a faculty
8 member at KCC for ten years now and the importance of the
9 new facility in my eyes would be for the students. The
10 students presently have to go out of state to get their
11 baccalaureate degree in culinary arts. This will enable the
12 students to stay in the State of Hawaii where it will be
13 more affordable. Right now their option is to dish out the
14 money -- and it's quite a bit of money -- to fly to the
15 mainland to get their education, their baccalaureate degree,
16 or they could stay here and spend just a fraction of that.
17 Right now the choice is to either spend a lot of money or
18 not to continue their education which is not a very good
19 thing.

20 I think that this facility will enable the
21 students to continue their education and, in turn, be better
22 prepared for the culinary world out there.

23 I'm also the coach for the American Culinary
24 Federation Team at Kapiolani Community College. As you can
25 see, as the presentation went through, there is a component

1 for competition in there and this would enable our students
2 to actually use the competition auditorium and perform in
3 the proper setting and it will definitely help the students
4 move forward and will be putting Kapiolani Community College
5 CIP Hawaii on the map. We have won a national championship
6 last summer and we intend to pursue that as many years as we
7 possibly can and this institution will definitely help.

8 Also in our efforts at Kapiolani Community College
9 right now, and it will carry on to our new campus, is
10 sustainability. We definitely want to use as much local
11 products as we possibly can in our cooking and also use
12 compostable products as we possibly can whenever needed.
13 And right now we also do composting with our vermiculture.
14 So this is something that we would want take to the new
15 facility to continue that sustainability and to bring it to
16 the next level.

17 In closing, I think that this facility, again, is
18 important for the students. It is important for the future
19 of Hawaii so we can keep our students, keep our future chefs
20 here in Hawaii and to be sure that our restaurateurs have
21 the students that are well-equipped for the job out there.
22 Thank you very much.

23 HEARINGS OFFICER: Thank you, Mr. Tsuchiyama.

24 Our next speaker is Alan Wong. Mr. Wong?

25 MR. WONG: Hi, my name is Alan Wong from Alan

1 Wong's Restaurant and I am a former KCC graduate and a
2 former KCC instructor. I will be forever in gratitude for
3 what the school gave me as far as the building blocks for me
4 to continue on with my culinary journey.

5 Roy Yamaguchi and I will tell you that we see a
6 lot of kids come in our restaurant, some without school,
7 some culinary students and graduates and there's nothing
8 more pleasurable to see than a young person work hard, move
9 up, eventually become a sous chef and a chef. And I think
10 when a student comes out from the school with the right
11 attitude, the right desire, the right tools and the skill
12 set, that not only do we have an easier time mentoring that
13 person, but that is the future of our industry.

14 I think to raise our level in the industry we need
15 to start from the bottom. I think we need to raise the
16 level of education and this school represents a higher level
17 of advance training in the culinary field. That's it.

18 HEARINGS OFFICER: Thank you, Mr. Wong.

19 Our last registered speaker is Roy Yamaguchi. Mr.
20 Yamaguchi? After Mr. Yamaguchi, if anyone else would like
21 to speak, please just come forward.

22 MR. YAMAGUCHI: Okay, I'd like to thank you for
23 the opportunity to speak today. Actually, I have ADD so if
24 I had to speak without my notes, I'll be up here for three,
25 four hours. So to make it short, I'm just going to read

1 something off even though I don't look good with my glasses
2 on.

3 Anyway, thank you very much. I can't emphasize
4 enough the importance of the advance degree component of
5 CIP. We are in a perfect position to offer local people the
6 opportunity to receive a quality culinary education that
7 directly supports our largest industry. Providing future
8 generations of kamaainas with opportunities to be part of
9 the engine that drives our state just makes sense.

10 As we all know, we see a draining of our youth
11 that are forced to go to the mainland to seek opportunities
12 that are not available to them here. The advance degree
13 program at CIP would address this issue. When we look at
14 other destinations around the world, we see a lot of other
15 cities with beaches, palm trees and temperate climates. We
16 need to differentiate ourselves from the pack. We cannot be
17 satisfied with our reputation alone. We need to continue to
18 develop a culinary culture, one that celebrates local chefs
19 and their understanding of not only the ingredients but the
20 unique culture that is Hawaii. We need to keep our talent
21 at home.

22 Additionally, we have the opportunity to develop a
23 program and reputation globally that allows us to welcome
24 students from around the world. I see no downside in making
25 this investment in our future generations and I think that

1 the CIP Diamond Head would be a perfect venue for making our
2 future culinary leaders' dream come true.

3 And, finally, without my glasses, we need to be
4 world class and we need to have a world-class facility with
5 world-class educators and at a world-class location. I am a
6 board of trustee member of the Premier College in New York
7 and I see a trend of what the two-year institutions are
8 trying to do around the country and we can't wait for this
9 to happen. I mean we are behind the eight ball. I mean
10 we're late already and to make this process come true, we
11 need to all get together, put our hands together and make
12 this work now because later is not the answer. Later would
13 be devastating for all of us involved in trying to make our
14 students here in Hawaii the most talented and to benefit
15 this state through what we have that's already here and
16 that's culinary, agriculture, aquaculture and everything
17 that already exists here. So please put our hands together
18 and come together and make this work. Again, Roy Yamaguchi,
19 if I didn't say that earlier. Roy's Restaurant, with
20 glasses or without glasses. Thank you.

21 HEARINGS OFFICER: Thank you, Mr. Yamaguchi.

22 Is there anyone present who has not spoken who
23 would like to offer any testimony on this project?

24 In that case, I will close the public hearing. As
25 these presentations reminded me, this is the first of three

1 permits. So today's is focused only on the Special
2 Management Area Use Permit criteria. And this is the permit
3 that has to be approved first by law anyway. Subsequently
4 there will be the Planned Review Use for the use and the
5 Major Special District Permit to assess the fit of the
6 project within the Diamond Head Special District.

7 The Department of Planning and Permitting will be
8 making a report and recommendation to the City Council
9 within ten working days from today. That means we would
10 need to transmit no later than two weeks from tomorrow
11 because of the Monday holiday.

12 Please keep in mind that the decision on this
13 application will be made by the City Council. So if you
14 have any further comments regarding this proposed
15 application, you may address them directly to the City
16 Council. You're also encouraged to contact the City Clerk
17 should you wish to be in attendance at any meetings of the
18 City Council zoning or planning committee or the full
19 Council regarding this item.

20 On that note, we'll close for today and I want to
21 thank every one of you for coming here today to listen and
22 to offer testimony. Thank you.

23 /

24 /

25 /

1 (Whereupon, on Monday, May 24, 2010, at 10:58
2 a.m., the hearing was adjourned.)

3 Respectfully submitted by:

4 Jeanne Sumida
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CITY COUNCIL

CITY AND COUNTY OF HONOLULU
HONOLULU, HAWAII

No. _____

RESOLUTION

GRANTING A SPECIAL MANAGEMENT AREA USE PERMIT FOR THE KAPIOLANI COMMUNITY COLLEGE CULINARY INSTITUTE OF THE PACIFIC

WHEREAS, the Department of Planning and Permitting (DPP) on April 8, 2010, accepted an application for a Special Management Area Use Permit (SMP) from the Kapiolani Community College (KCC), University of Hawaii, herein referred to as the Applicant, for a new culinary facility for the KCC, consisting of 11 new buildings, including a teaching restaurant, two demonstration auditoriums, two instructional laboratories, classroom, administration, student lounge, maintenance and storage buildings, various courtyards, three parking lots, and landscaping on the former Fort Ruger Cannon Club Site, which is on land zoned F-1 Military and Federal Preservation and P-2 General Preservation Districts, located at 4500 Diamond Head Road, Diamond Head and identified by Tax Map Key 3-1-42: 11; Reference Number 2010/SMA-18; and

WHEREAS, on May 24, 2010, the DPP held a public hearing which was attended by eight representatives of the Applicant; three members of the public attended and provided testimony at the hearing; and

WHEREAS, on June 15, 2010, within 14 working days after the close of the public hearing (as agreed to by the applicant), the DPP, having duly considered all evidence and the review guidelines as established in Sections 25-3.1 and 25-3.2, Revised Ordinances of Honolulu, and Section 205A-26, Hawaii Revised Statutes, completed its report and transmitted its findings and recommendation of approval to the Council; and

WHEREAS, the City Council, having received the findings and recommendation of DPP on _____, and its meeting of _____, having duly considered all of the findings and reports on the matter, approved the subject application for an SMP with the conditions enumerated below; now, therefore,

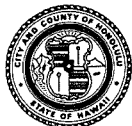
BE IT RESOLVED by the Council of the City and County of Honolulu that an SMP be issued to the Applicant under the following conditions:

- A. Approval of this permit covers the Kapiolani Community College Culinary Institute of the Pacific (CIP), as depicted in Exhibits A through N.



RESOLUTION

- B. Construction shall be in general conformity with the plans on file with the DPP and in accordance with the Land Use Ordinance (LUO). Any change in the size or nature of the project which may have a significant effect on special management area resources addressed in Chapter 25, Revised Ordinances of Honolulu, shall require a new SMP application. Any change which does not have a significant effect on coastal resources shall be considered a minor modification, and therefore permitted under this resolution, upon review and approval of the Director of the DPP.
- C. Approval of this SMP does not constitute compliance with other LUO or governmental requirements. They are subject to separate review and approval. The Applicant shall be responsible for insuring that the final plans for the project approved under this permit comply with all applicable LUO and other governmental agencies' provisions and requirements.
- D. The Applicant shall eliminate any rockfall hazards, including but not limited to installation of a six-foot high chain-link fence or any other appropriate rockfall barrier, upslope of all proposed structures to intercept falling rocks from above the site.
- E. The Applicant shall implement the Landscape Master Plan which incorporates primarily native or introduced Polynesian species that are appropriate to this dry coastal area and provides a visual buffer of the facility and the Tree Disposition Plan. The required landscaping shall be maintained and kept in a healthy condition for the life of the CIP facility.
- F. The Applicant shall obtain grading and/or stockpiling permits from the DPP Civil Engineering Branch.
- G. If, during construction, any previously unidentified archaeological sites or remains (such as artifacts, shell, bone, or charcoal deposits, human burials, rock or coral alignments, paving, or walls) are encountered, the applicant shall stop work and contact the State Historic Preservation Division (SHPD) immediately. Work in the immediate area shall be stopped until the SHPD is able to assess the impact and make further recommendations for mitigative activity.



CITY COUNCIL
CITY AND COUNTY OF HONOLULU
HONOLULU, HAWAII

No. _____

RESOLUTION

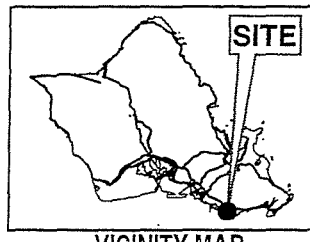
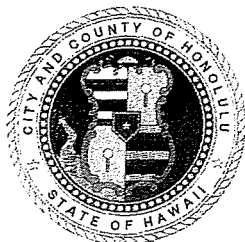
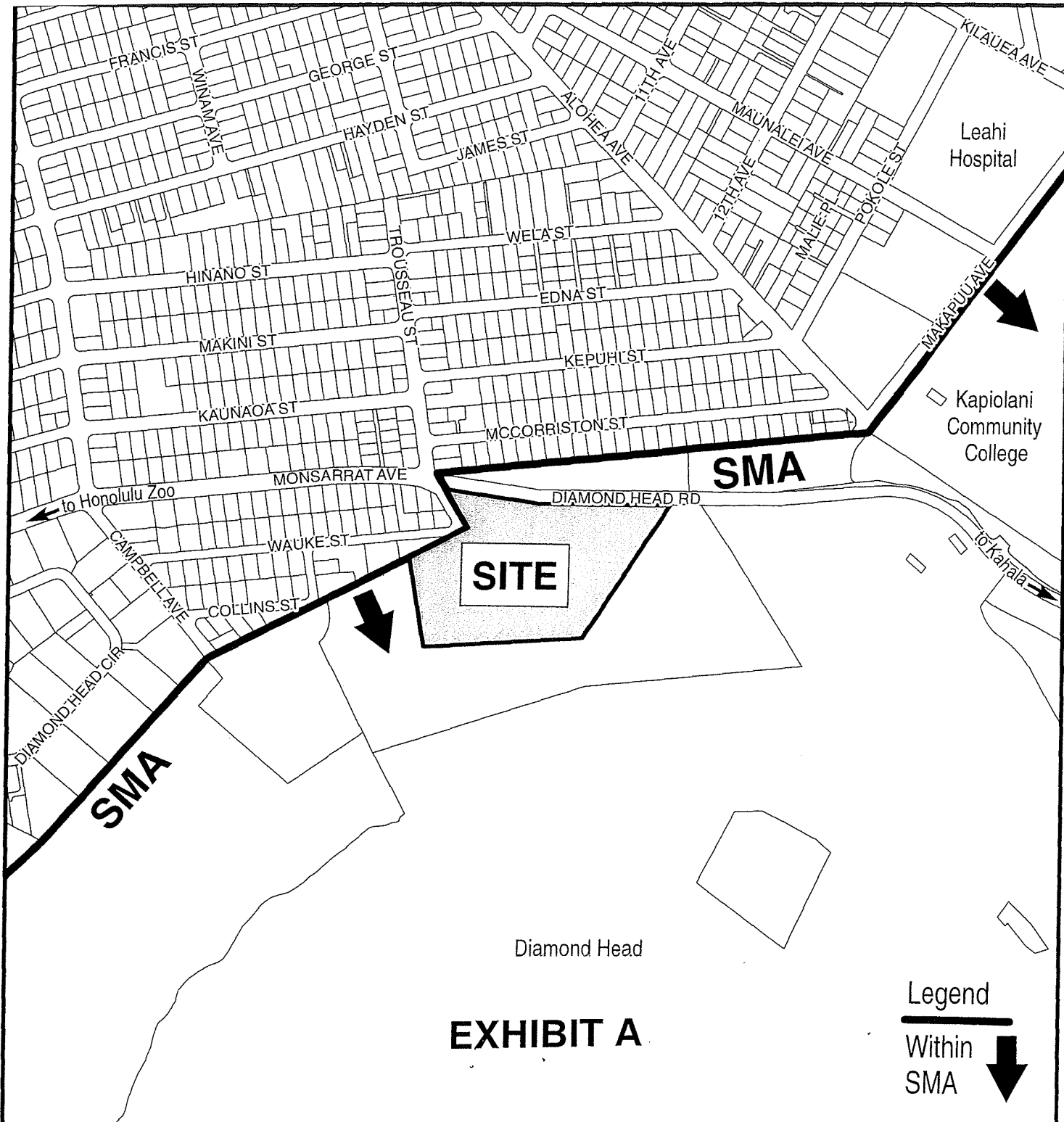
BE IT FINALLY RESOLVED by the Council of the City and County of Honolulu that the Clerk be and is directed to transmit copies of this Resolution to Vincent Shigekuni, PBR Hawaii and Associates, Inc., 1001 Bishop Street, Suite 650, Honolulu, Hawaii 96813-3484; Brian Minaai, Associate Vice President, University of Hawaii, Capital Improvements, 1960 East-West Road, Honolulu, Hawaii 96822; David K. Tanoue, Director, Department of Planning and Permitting, 650 South King Street, 7th Floor, Honolulu, Hawaii 96813; Laura H. Thielen, Chairperson, Department of Land and Natural Resources, P. O. Box 621, Honolulu, Hawaii 96809; and Pua Aiu, Administrator, State Historic Preservation Division, Department of Land and Natural Resources, Kakuhiehewa Building, Room 555, 601 Kamokila Boulevard, Kapolei, Hawaii 96707.

INTRODUCED BY:

DATE OF INTRODUCTION:

Honolulu, Hawaii

Councilmembers



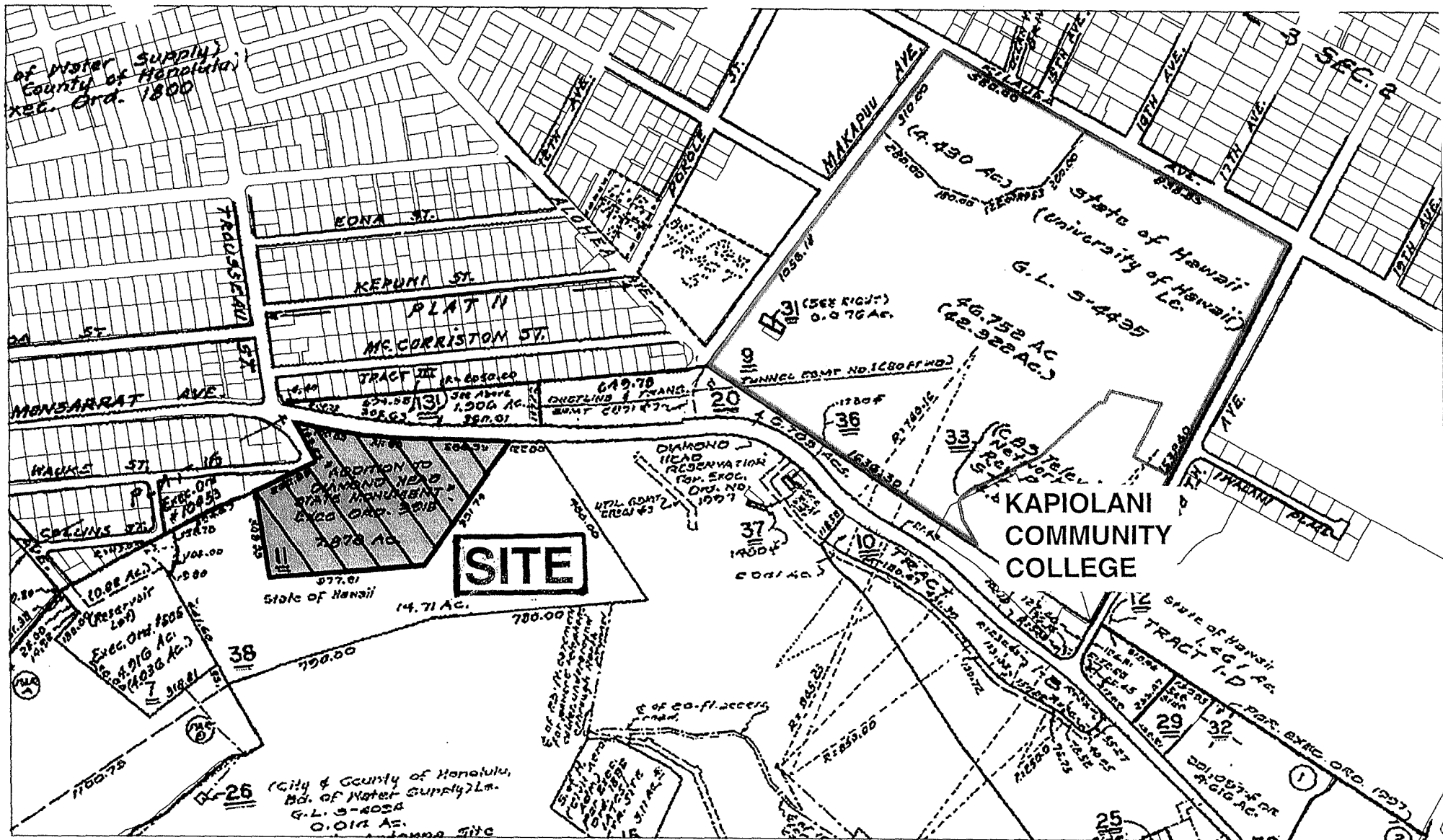
0 250 500 1,000
Scale in Feet



LOCATION MAP DIAMOND HEAD

TAX MAP KEY(S): 3-1-042:011

FOLDER NO.: 2010/SMA-18



LEGEND




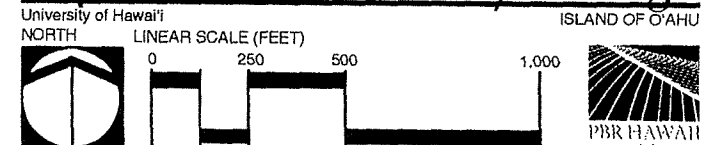
-  Kap'iolani Community College (KCC)
-  Existing PRU Area
-  Proposed KCC Culinary Institute of the Pacific

EXHIBIT B

Figure 1

Tax Map Key

Culinary Institute of the Pacific Kapi'olani Community College



FOLDER NO.: 2010/SMA - 18

Source: U.S. Geological Survey
Disclaimer: This graphic has been prepared for general planning purposes only
Q:\Oahu\Cannon Club\GIS\2009 Project

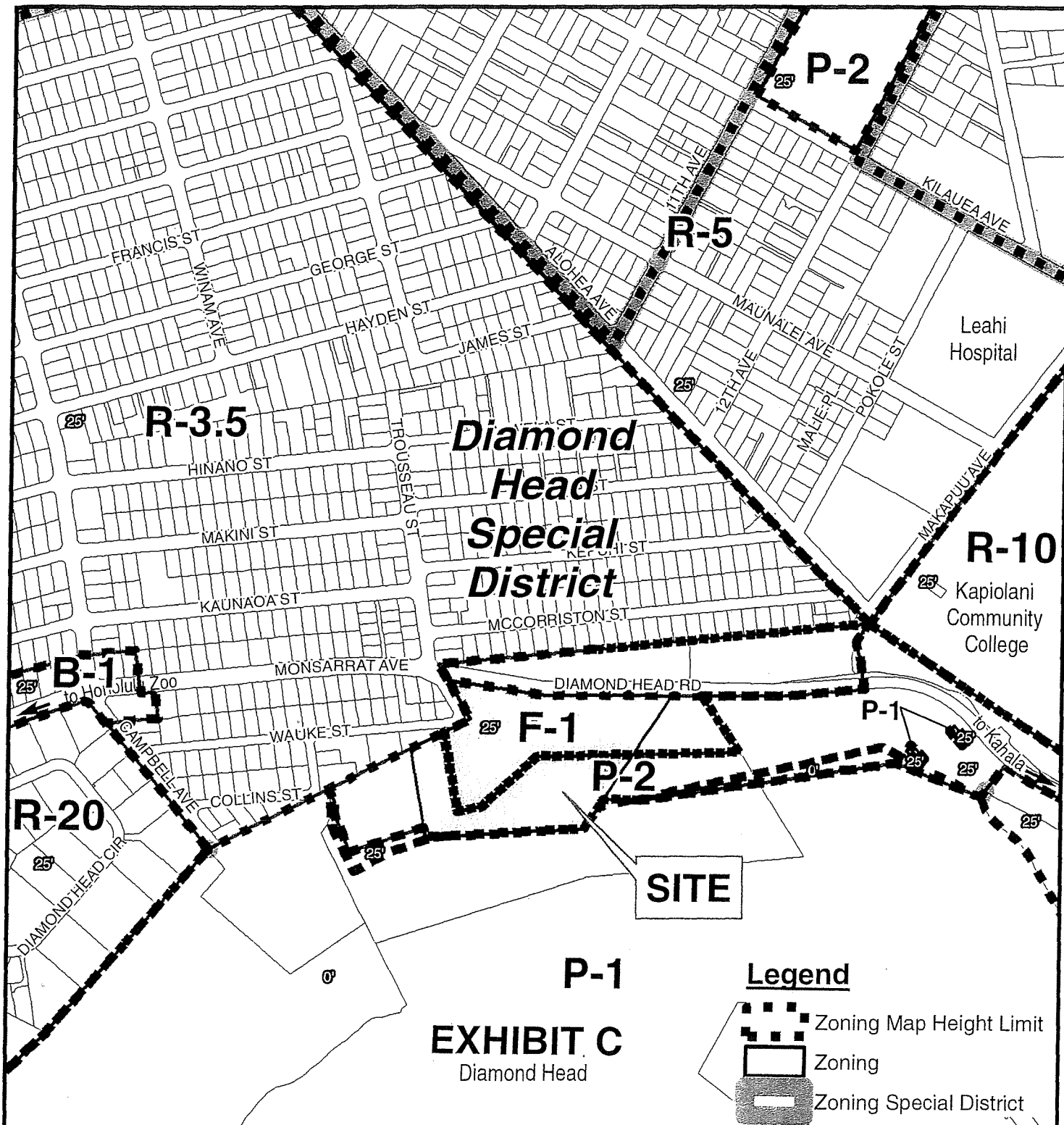
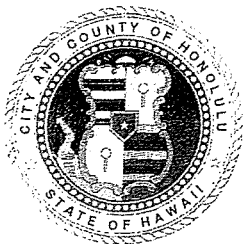


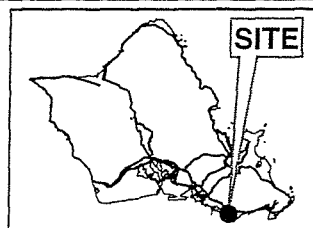
EXHIBIT C
Diamond Head

Legend

- Zoning Map Height Limit
- Zoning
- Zoning Special District



0 250 500
Scale in Feet



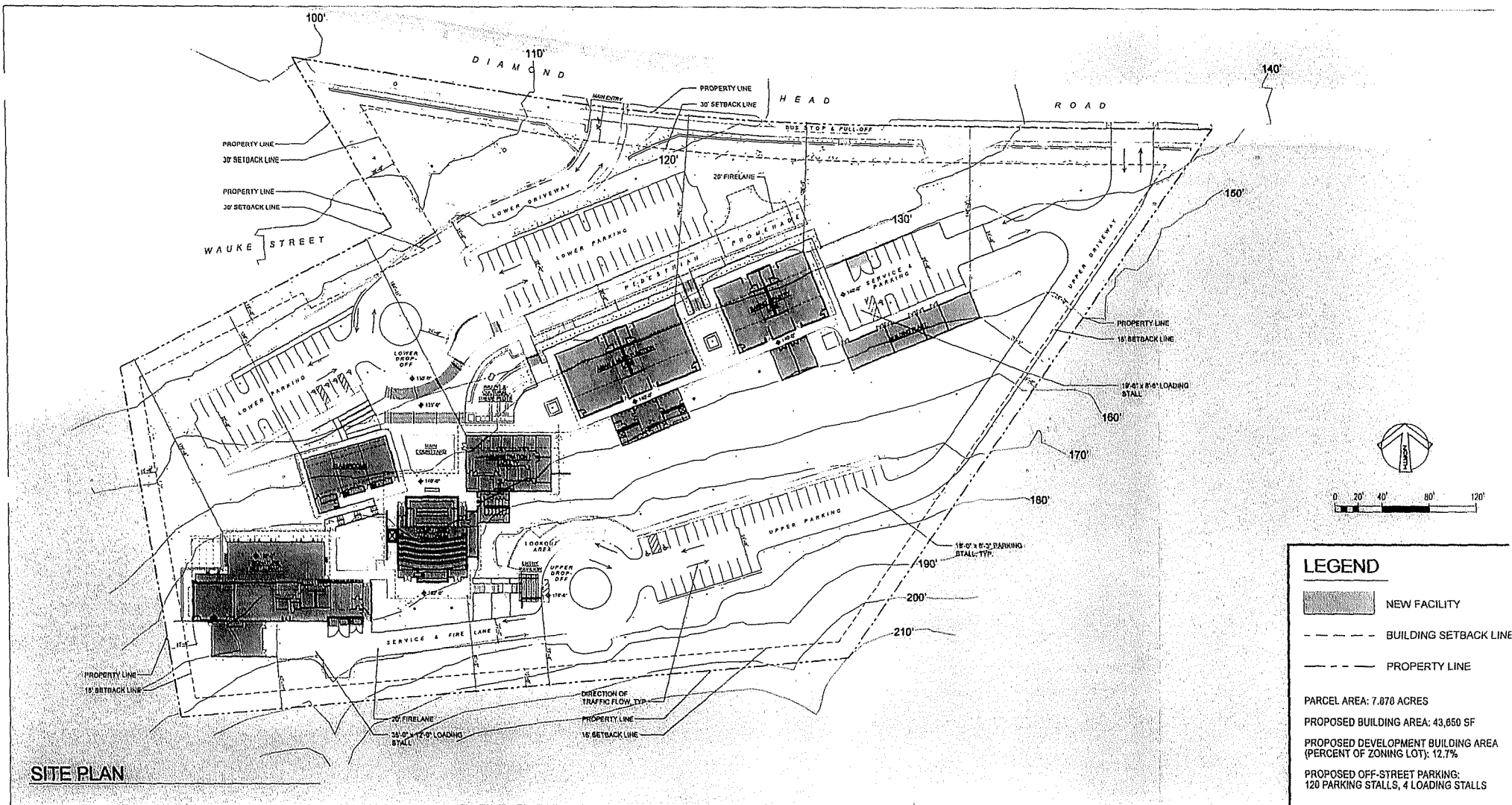
VICINITY MAP



PORTION OF
EXISTING ZONING MAP
(MOILIILI - KAIMUKI)

TAX MAP KEY(S): 3-1-042:011

FOLDER NO.: 2010/SMA-18



LEGEND

Adjacent Land Uses

- Public Facility
- Diamond Head State Monument
- Residential

EXHIBIT D

Figure 5
KCC CIP Site Plan

Culinary Institute of the Pacific
Kapi'olani Community College
 University of Hawai'i

FOLDER NO.: 2010/SMA - 18





1. Views from across Diamond Head Road towards the eastern-most and middle entries of the KCC CIP site.

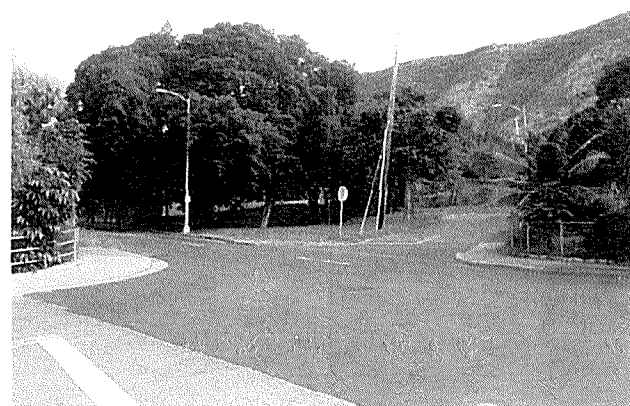


2. View from Diamond Head Road towards the western-most entry of the KCC CIP site.

EXHIBIT E



3. View from the KCC CIP site towards the middle entry of the site.



4. View from Trouseau Street towards the northwestern-most boundary of the KCC CIP site.

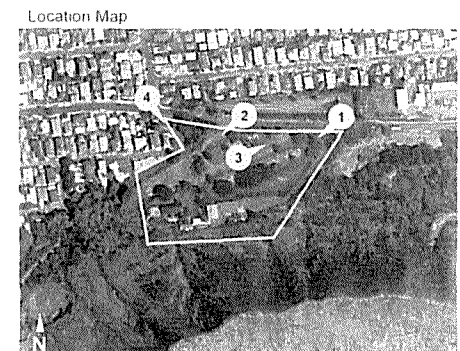


Figure 7A
Site Photographs

Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawai'i ISLAND OF O'AHU

FOLDER NO.: 2010/SMA - 18



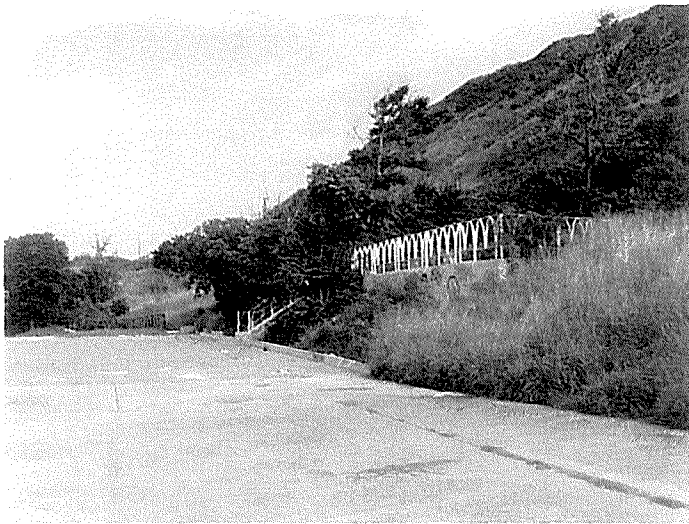


1. View from the upper deck of the KCC CIP site facing east towards the existing site conditions.



2. View from the upper deck of the KCC CIP site facing east towards the existing site conditions.

EXHIBIT F



3. View from the lower deck of the KCC CIP site facing east towards the existing site conditions.



4. View from the lower deck of the KCC CIP site facing east towards the existing site conditions.

Location Map



Figure 7B

Site Photographs

Culinary Institute of the Pacific
Kapi'olani Community College

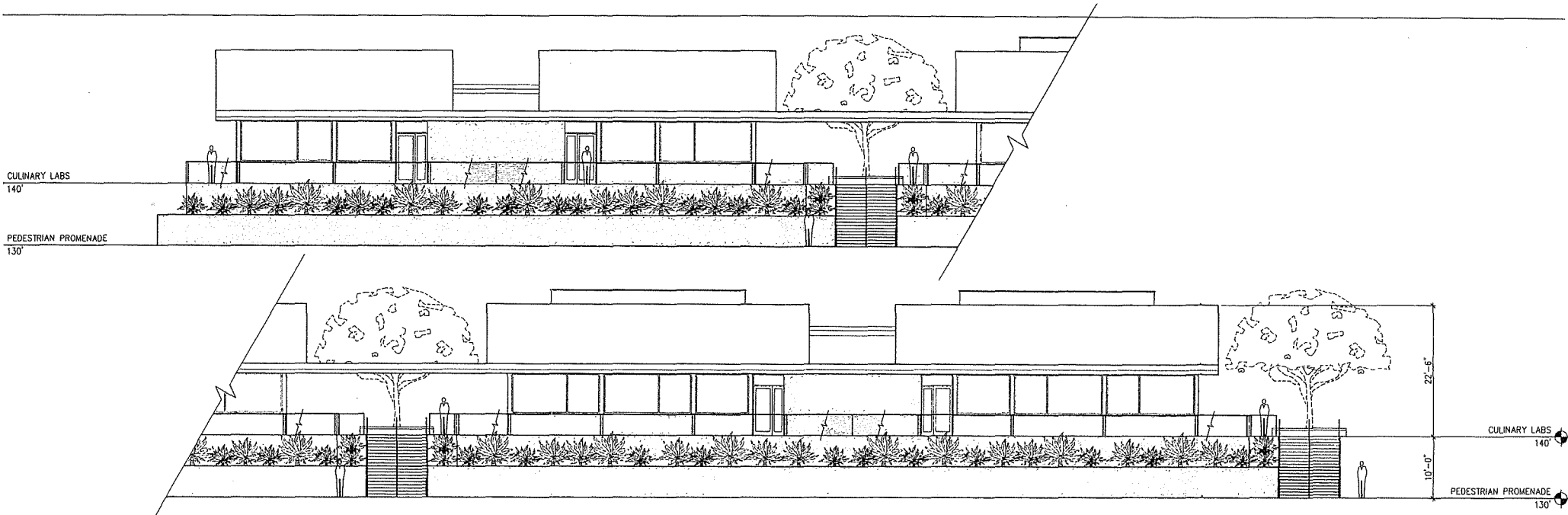
University of Hawai'i

ISLAND OF O'AHU

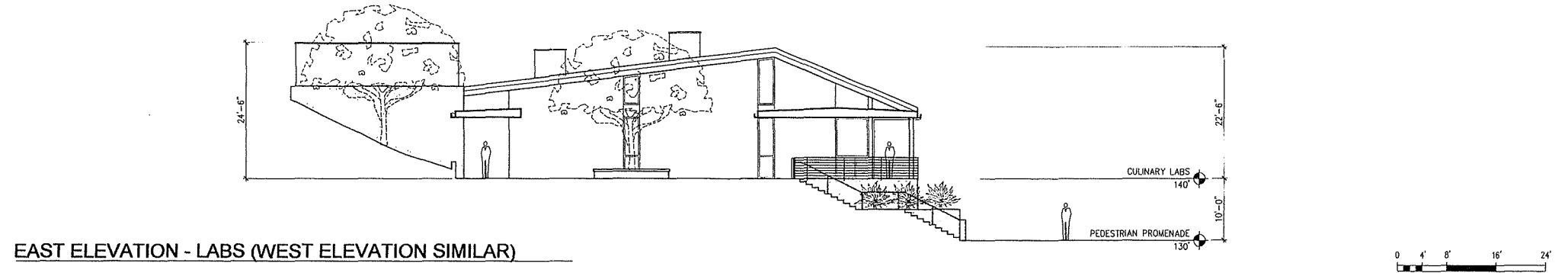


September 2009

FOLDER NO.: 2010/SMA - 18



NORTH ELEVATION - LABS



EAST ELEVATION - LABS (WEST ELEVATION SIMILAR)

EXHIBIT G

Figure 15
Elevation 1: Labs

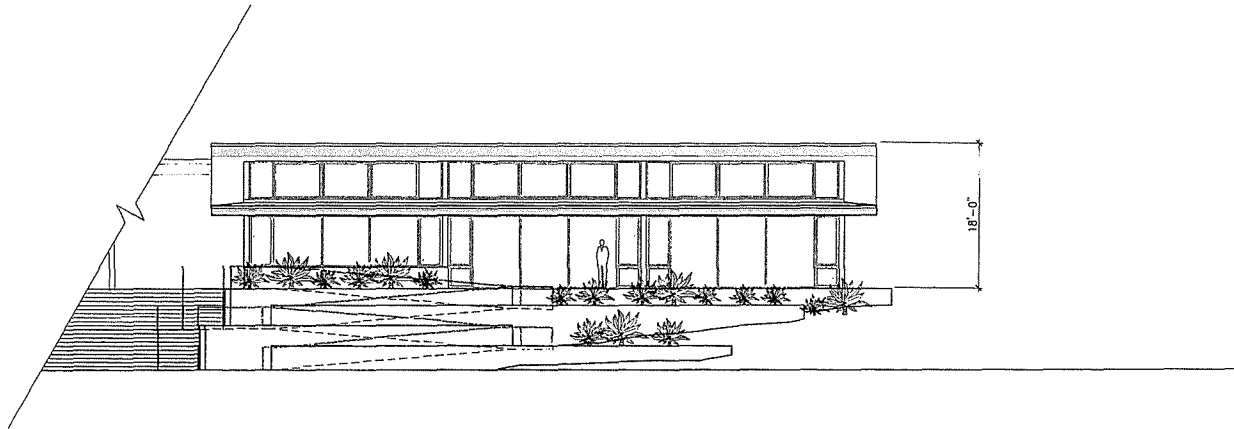
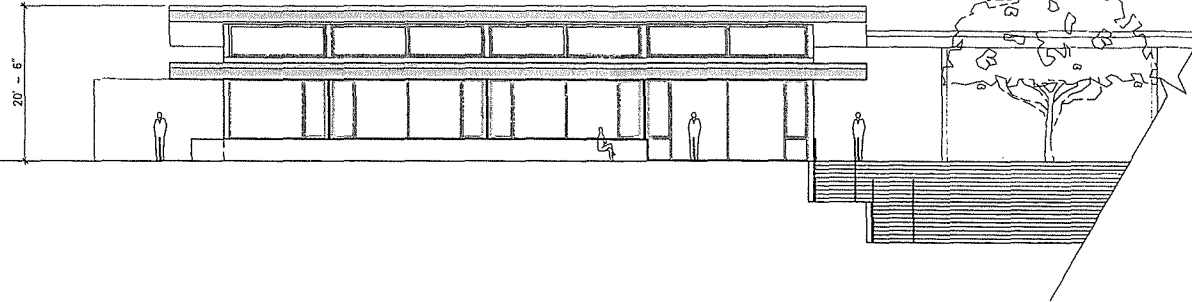
Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawai'i
ISLAND OF O'AHU

FOLDER NO.: 2010/SMA - 18

ADMINISTRATION, CLASSROOMS,
LOWER AUDITORIUM ENTRANCE
142'

UPPER PEDESTRIAN PROMENADE
137'

LOWER PEDESTRIAN PROMENADE
132'



ADMINISTRATION, CLASSROOMS,
LOWER AUDITORIUM ENTRANCE
142'

UPPER PEDESTRIAN PROMENADE
137'

LOWER PEDESTRIAN PROMENADE
132'

NORTH ELEVATION - ADMINISTRATION, AUDITORIUM + CLASSROOMS



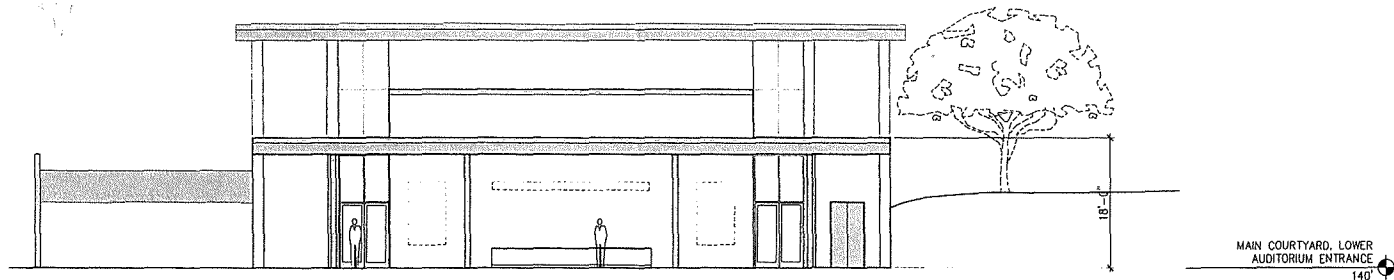
EXHIBIT H

Figure 17
Elevation 3: Administration, Auditorium &
Classrooms

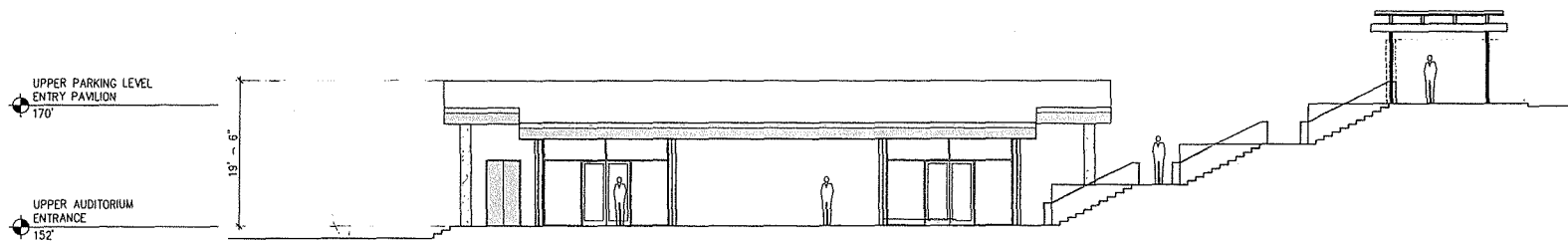
Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawai'i

ISLAND OF O'AHU

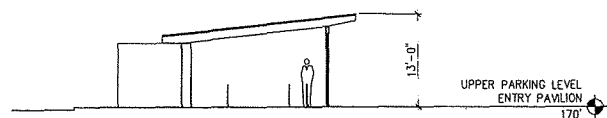
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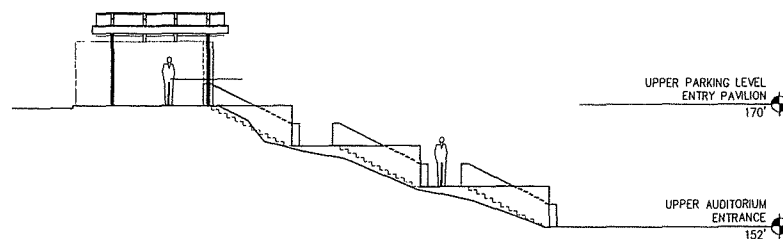
NORTH ELEVATION - AUDITORIUM



SOUTH ELEVATION - AUDITORIUM



EAST ELEVATION - ENTRY PAVILION



NORTH ELEVATION - ENTRY PAVILION



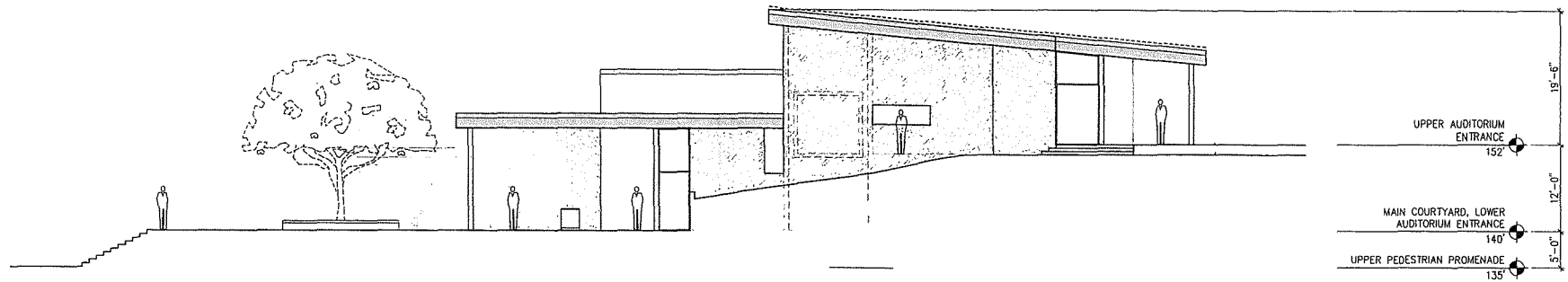
EXHIBIT I

Figure 18
Elevation 4: Auditorium & Entry Pavilion

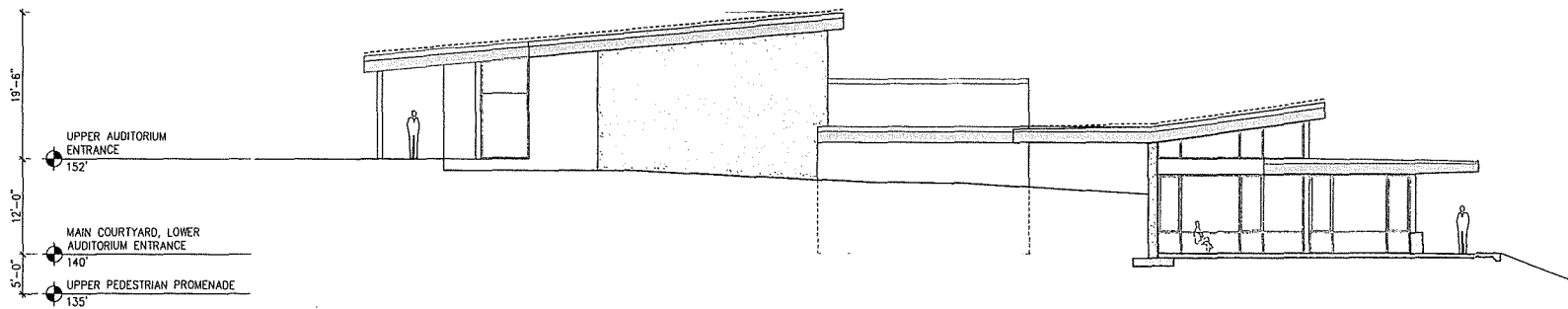
Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawai'i

ISLAND OF O'AHU

FOLDER NO.: 2010/SMA - 18



WEST ELEVATION - AUDITORIUM



EAST ELEVATION - AUDITORIUM

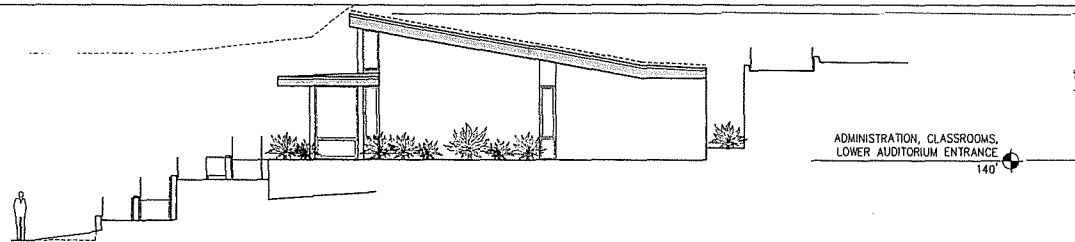


EXHIBIT J

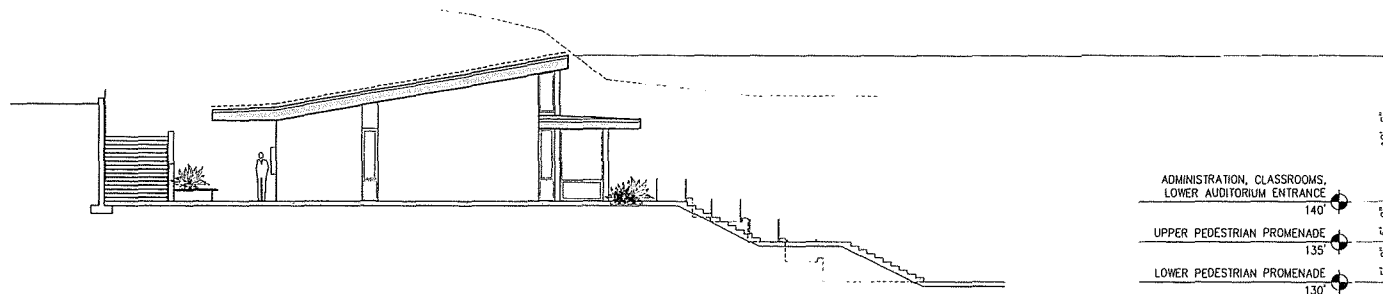
Figure 19
Elevation 5: Auditorium

Culinary Institute of the Pacific
Kapi'olani Community College
University of Hawai'i ISLAND OF O'AHU

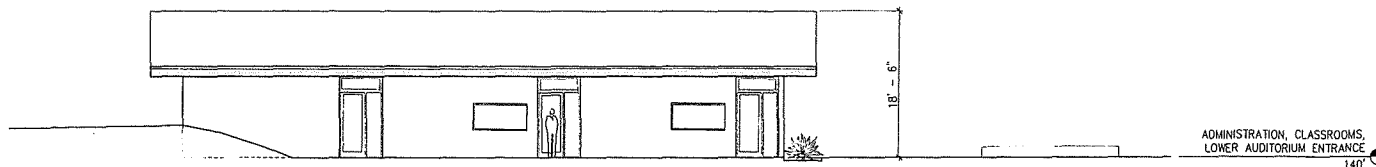
FOLDER NO.: 2010/SMA - 18



WEST ELEVATION - CLASSROOMS



EAST ELEVATION - CLASSROOMS



SOUTH ELEVATION - CLASSROOMS



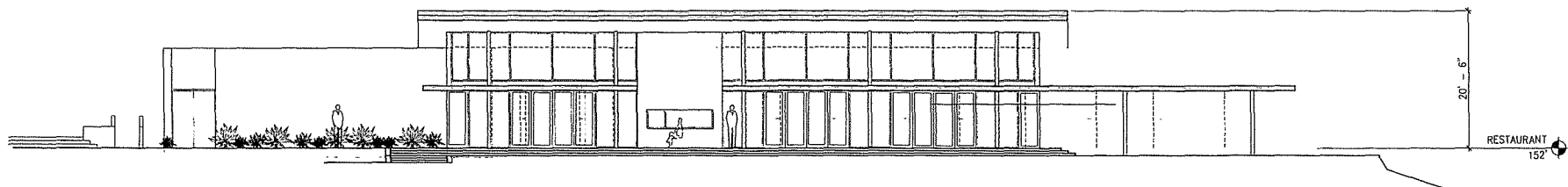
EXHIBIT K

Figure 20
Elevation 6: Classrooms

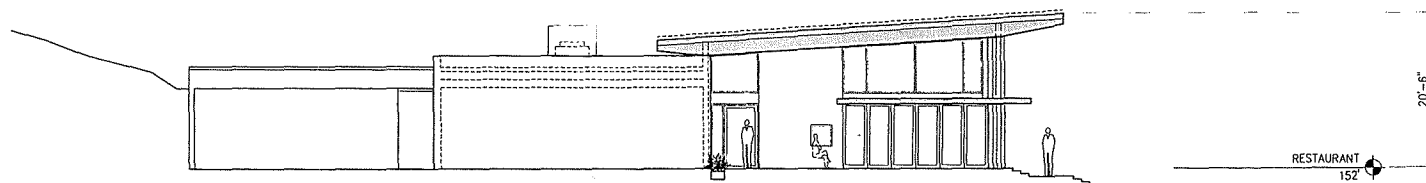
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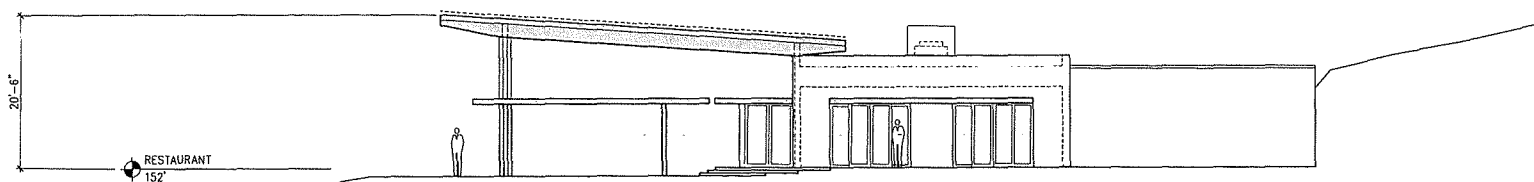
FOLDER NO.: 2010/SMA - 18



NORTH ELEVATION - TEACHING RESTAURANT



EAST ELEVATION - TEACHING RESTAURANT



WEST ELEVATION - TEACHING RESTAURANT

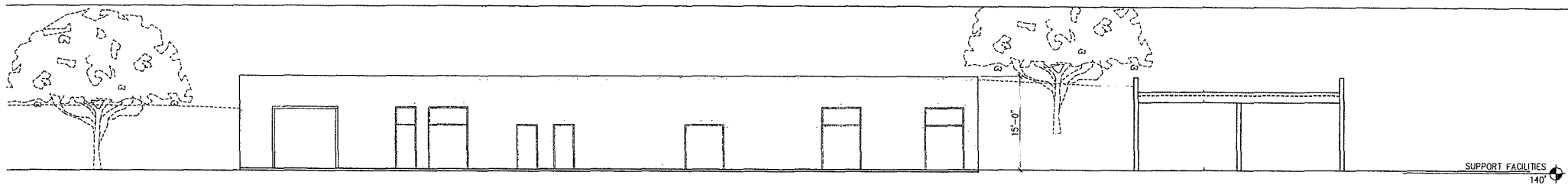
EXHIBIT L



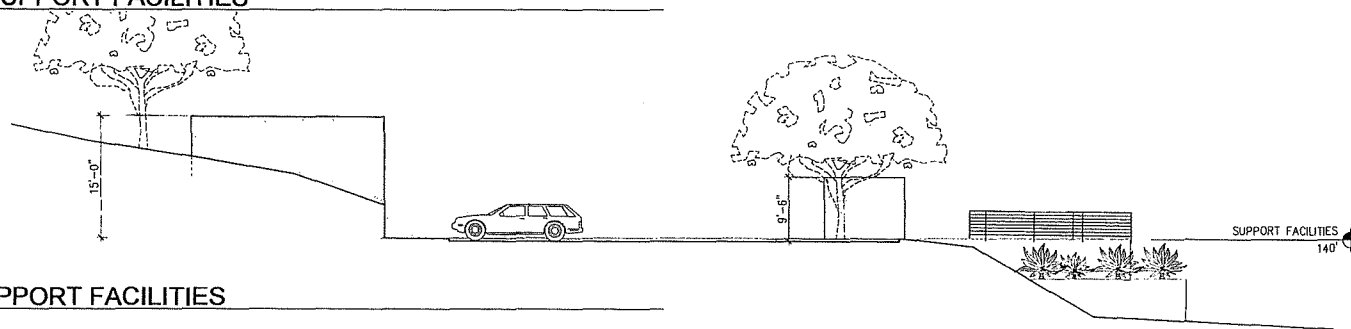
Figure 21
Elevation 7: Teaching Restaurant

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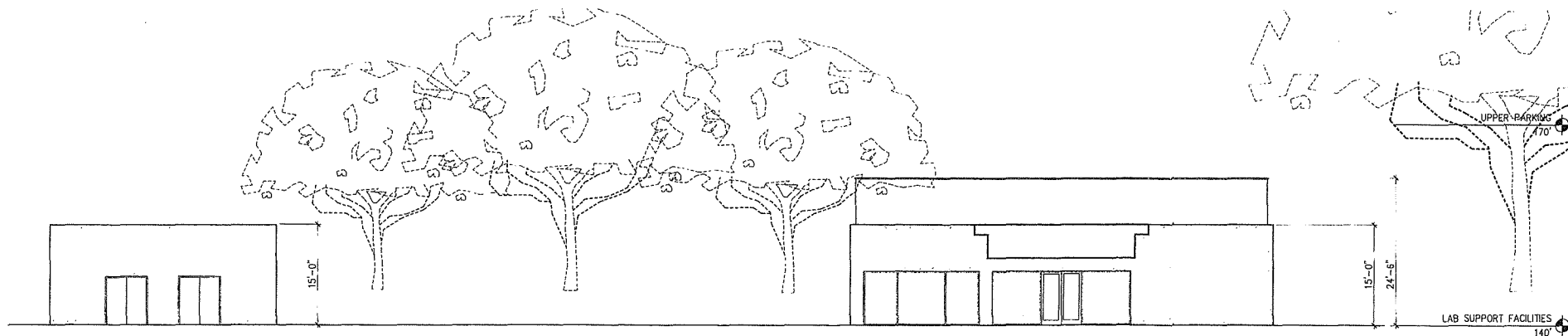
FOLDER NO.: 2010/SMA - 18



NORTH ELEVATION - SUPPORT FACILITIES



EAST ELEVATION - SUPPORT FACILITIES



NORTH ELEVATION - LAB SUPPORT FACILITIES



EXHIBIT M

Figure 22
Elevation 8: Support Facilities

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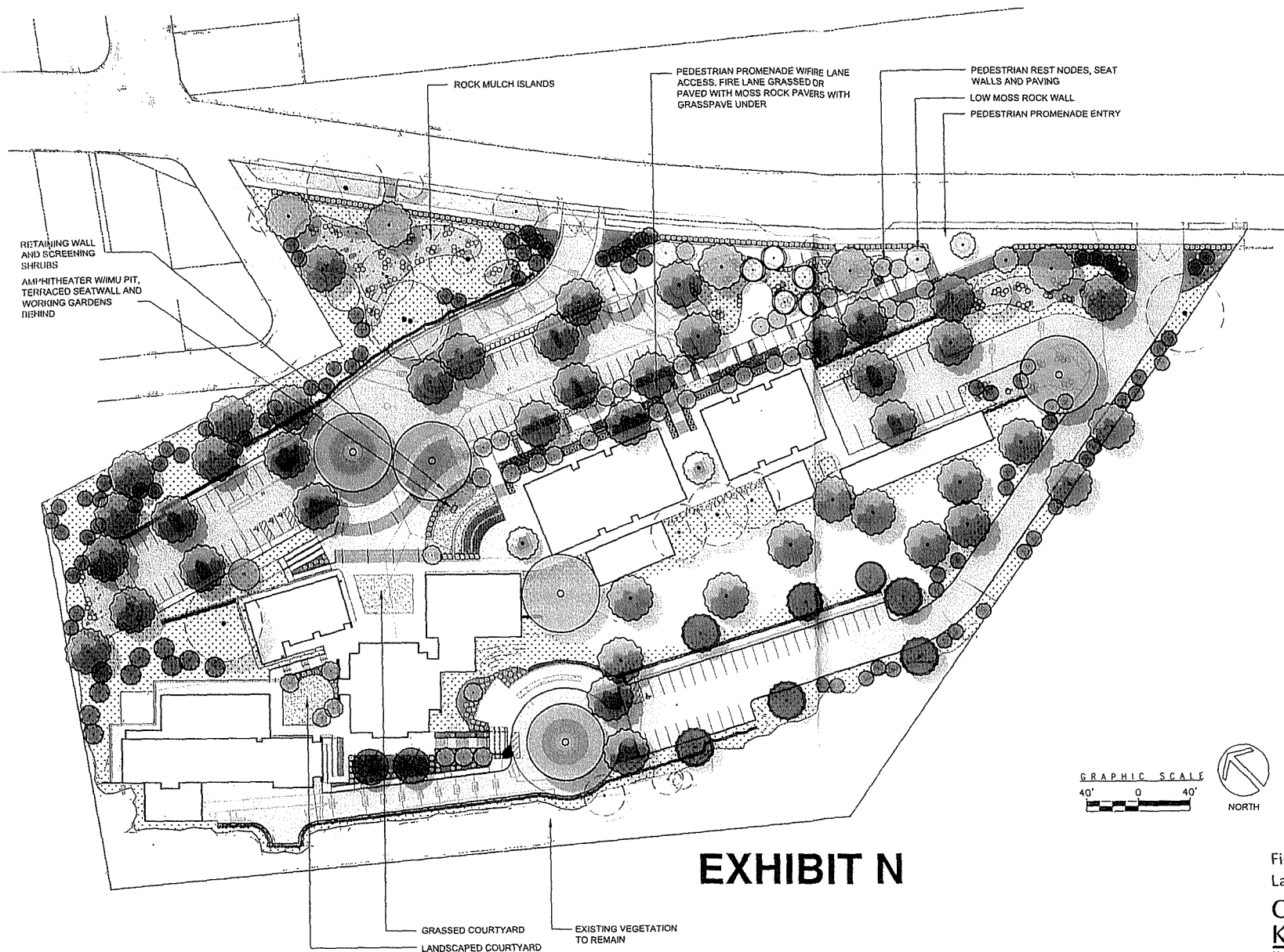


EXHIBIT N

PLANT PALETTE

- LARGE TREE, I.E. MONKEY POD (F.S.)
- RELOCATED SANDALWOOD
- RELOCATED SOAPBERRY
- RELOCATED OPIUMA
- RELOCATED PINK TECOMA
- RELOCATED PLUMERIA
- RELOCATED TECOMA
- RELOCATED FALSE OLIVE
- STREET TREE, I.E. TRUE KOU. (25 GAL., TYP.)
- MEDIUM TREES, I.E. KIAWE, TRUE KC MILO, HAU, PLUMERIA, KUKUI (25 GAL., TYP.)
- MEDIUM TREE, I.E. ULU (25 GAL., 2" C)
- MEDIUM TREE, I.E. HALA (25 GAL., 2" C)
- SMALL TREES, I.E. SANDALWOOD, NAO, KOAIA, HOAUA, ALAHE'E
- ACCENT SHRUBS, I.E. NANU, A'ALI, KOKIO KEKEO, KOKIO ULA, WAUKE, VARIETIES, TI VARIETIES, APE
- SCREENING SHRUBS, I.E. KOKIO KEK KOKIO ULA, NAUPAKA, NAIO, A'ALI, 4 MIN.
- MOSS ROCK OUTCROPS
- GROUNDCOVERS, I.E. ILIMA PAPA, N PAPA, AKIA, POHINAHINA, PALAPALAI LAUAE, ULEI, NON-NATIVE ORNAMENT
- NATIVE HAWAIIAN GRASSES, I.E. PILI, AKIAKI, AKIAKI
- ROCK MULCH
- LAWN GRASS, I.E. ZOYSIA SPP.
- NATURAL SOIL PAVEMENT AT WORKING GARDENS
- WORKING GARDENS

GRAPHIC SCALE
40' 0 40'



Figure 25
Landscape Master Plan

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